



LOIMER

PINOT NOIR 2015

Origin: Austria, Niederösterreich, Gobelsburg
Quality grade: Qualitätswein
Site: Vineyard Selection
Varietal: Pinot Noir 100 % | 10 - 30 years
5000 plants/ha | 3500 liter/ha
Soil: loess
clay
lime gravel



lacon
INSTITUT



CELLAR

Harvest: handpicked | beginning/september - middle/september
Malolactic Fermentation: yes
Skin Contact: 3 week(s)
Fermentation: spontaneous
wooden fermentation stand
Maturing: small oak barrel | 300 L | used barrel | 12 month(s)
large wooden barrel | used barrel | 6 month(s)
steel tank | 1 month(s)

DATA

Wine Type: Still wine | red | dry
Alcohol: 12.5 %

Residual Sugar: 1.4 g/l
Acid: 5.1 g/l
Certificates: vegan, respect - BIODYN, Organic farming according to EU-standard, LACON
Allergens: sulfites
Drinking Temperature: 14 - 16 °C
Optimum Drinking Year: 2016 - 2025