



LOIMER

RIED LOISERBERG RIESLING 2016

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC
Site:	Loiserberg
Varietal:	Riesling 100 % 5 - 50 years 5000 - 7000 plants/ha 3000 liter/ha
Geographical Orientation:	south east, south
Sea Level:	350 - 400 m
Soil:	mica schist



CELLAR

Harvest:	handpicked beginning/october
Malolactic Fermentation:	yes
Skin Contact:	18 hour(s)
Fermentation:	spontaneous steel tank 4 - 6 week(s) 20 - 22 °C
Maturing:	steel tank
Time on the Full Yeast:	4 month(s)
Time on the Fine Yeast:	2 month(s)

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	3 g/l



Acid: 6.6 g/l
Certificates: vegan, respect - BIODYN, Organic farming according to EU-standard, LACON
Allergens: sulfites
Drinking Temperature: 12 - 14 °C
Optimum Drinking Year: 2016 - 2025