



LOIMER

RIED KÄFERBERG 1 ÖTW GRÜNER VELTLINER 2016

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC
Site:	Käferberg
Normal Classification:	ÖTW Erste Lage
Varietal:	Grüner Veltliner 100 % 10 - 55 years 4000 - 5000 plants/ha 3500 liter/ha
Geographical Orientation:	east
Sea Level:	310 - 330 m
Soil:	sand clay marine sediments primary rock



lacon
INSTITUT



CELLAR

Harvest:	handpicked middle/october
Malolactic Fermentation:	yes
Skin Contact:	18 hour(s)
Fermentation:	spontaneous oak barrel 1250 L used barrel 4 week(s) oak barrel 2500 L used barrel 4 week(s)
Maturing:	oak barrel used barrel
Time on the Full Yeast:	6 month(s)
Time on the Fine Yeast:	4 month(s)

DATA

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Residual Sugar:	1 g/l
Acid:	4.9 g/l
Certificates:	vegan, respect - BIODYN, Organic farming according to EU-standard, LACON
Drinking Temperature:	12 - 14 °C
Optimum Drinking Year:	2019 - 2038