



LOIMER

LANGENLOIS SPIEGEL 1 ÖTW GRÜNER VELTLINER 2016

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC
Site:	Spiegel
Normal Classification:	ÖTW Erste Lage
Varietal:	Grüner Veltliner 100 % 20 - 55 years 3000 - 5000 plants/ha 4000 liter/ha
Geographical Orientation:	south
Sea Level:	260 - 270 m
Soil:	loess little top soil



CELLAR

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

Time on the Fine Yeast: 4 month(s)
4 month(s)

DATA

Wine Type: Still wine | white | dry

Alcohol: 13 %

Residual Sugar: 1.1 g/l

Acid: 4.5 g/l

Certificates: vegan, respect - BIODYN, Organic farming according to EU-standard, LACON

Allergens: sulfites

Drinking Temperature: 12 - 14 °C

Optimum Drinking Year: 2019 - 2036