



LOIMER

RIED STEINMASSL 1 ÖTW RIESLING 2016

Origin: Austria, Kamptal, Langenlois
Quality grade: Kamptal DAC
Site: Steinmassl
Normal Classification: ÖTW Erste Lage
Varietal: Riesling 100 % | 15 - 55 years
3000 - 5000 plants/ha | 3000 liter/ha
Geographical Orientation: south east, south
Sea Level: 300 - 340 m
Soil: gneiss
marine sediments
clay



CELLAR

Harvest: handpicked | beginning/october - middle/october
Malolactic Fermentation: yes
Skin Contact: 18 hour(s)
Fermentation: spontaneous
steel tank | 4 - 6 week(s)
large wooden barrel | used barrel | 4 - 6 week(s)
Maturing: steel tank
Time on the Full Yeast: 6 month(s)
Time on the Fine Yeast: 4 month(s)

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1.3 g/l
Acid:	6.3 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