



# LOIMER

## KAMPTAL GRÜNER VELTLINER 2018

<b>Origin:</b>	Austria, Kamptal, Langenlois
<b>Quality grade:</b>	Kamptal DAC
<b>Site:</b>	Vineyard Selection
<b>Varietal:</b>	Grüner Veltliner 100 %   6 - 51 years 2500 - 5000 plants/ha   4000 - 4500 liter/ha
<b>Soil:</b>	loess gneiss



### CELLAR

<b>Malolactic Fermentation:</b>	yes
<b>Fermentation:</b>	spontaneous steel tank   2 - 4 week(s)   20 - 22 °C oak barrel   used barrel   2 - 4 week(s)   20 - 22 °C
<b>Maturing:</b>	steel tank
<b>Time on the Fine Yeast:</b>	4 month(s)

### DATA

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12 %
<b>Total Sulfur:</b>	< 30 mg
<b>Certificates:</b>	vegan, respect - BIODYN, Organic farming according to EU-standard, LACON
<b>Allergens:</b>	sulfites

**Drinking Temperature:** 10 - 12 °C  
**Aging Potential:** medium (5 years)  
**Optimum Drinking Year:** 2019 - 2024

## AWARDS

**A la Carte:** 93

## WINE DESCRIPTION

Transparent yellow-green hue. In the nose are animating scents of meadow herbs paired with hints of peppery spice together and a whiff of yellow apple. The palate reveals a wine nicely balanced with round acidity. A beautiful herbal spice completes the flavour palette. With its juiciness and creaminess, it's ideal as a starter companion or an appetizing aperitif. Always a pleasure!