



# LOIMER

## LANGENLOISER GRÜNER VELTLINER 2018

<b>Origin:</b>	Austria, Kamptal, Langenlois
<b>Quality grade:</b>	Kamptal DAC, Ortswein - Langenlois
<b>Site:</b>	Vineyard Selection
<b>Varietal:</b>	Grüner Veltliner 100 %   5 - 50 years 3000 - 5000 plants/ha   4500 - 5500 liter/ha
<b>Soil:</b>	loess gneiss



### CELLAR

<b>Harvest:</b>	handpicked   beginning/september - middle/ september   20 kg cask
<b>Malolactic Fermentation:</b>	yes
<b>Skin Contact:</b>	8 hour(s)
<b>Fermentation:</b>	spontaneous steel tank   2 - 4 week(s)   20 - 22 °C oak barrel   2500 L   used barrel   2 - 4 week(s)   20 - 22 °C
<b>Maturing:</b>	steel tank
<b>Bottling:</b>	screw cap

### DATA

<b>Wine Type:</b>	Still wine   white   dry
<b>Residual Sugar:</b>	1.8 g/l



**Alcohol:** 12.5 %  
**Acid:** 4.8 g/l  
**Certificates:** vegan, respect - BIODYN, Organic farming according to EU-standard, LACON  
**Allergens:** sulfites  
**Drinking Temperature:** 10 - 12 °C  
**Optimum Drinking Year:** 2019 - 2024