



# LOIMER

## KAMPTAL GRÜNER VELTLINER 2019

Kamptal DAC



### 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!



|                               |  |
|-------------------------------|--|
| <b>Wine Type:</b>             | Still wine   white   dry   |
| <b>Alcohol:</b>               | 12.5 %   |
| <b>Residual Sugar:</b>        | 1.8 g/l  |
| <b>Acid:</b>                  | 5.1 g/l  |
| <b>Certificates:</b>          | vegan, respect - BIODYN, Organic farming according to EU-standard, LACON |
| <b>Allergens:</b>             | sulfites   |
| <b>Drinking Temperature:</b>  | 10 - 12 °C   |
| <b>Aging Potential:</b>       | medium (5 years)   |
| <b>Optimum Drinking Year:</b> | 2020 - 2025  |

### VINEYARD



|                       |                              |
|-----------------------|------------------------------|
| <b>Origin:</b>        | Austria, Kamptal, Langenlois |
| <b>Quality grade:</b> | Kamptal DAC                  |
| <b>Site:</b>          | Vineyard Selection           |



**Varietal:** Grüner Veltliner 100 % | 5 - 50 years  
2500 - 5000 plants/ha | 4500 - 5500 liter/ha  
**Soil:** loess  
gneiss

## WEATHER/CLIMATE

**Climate:** continental, pannonic

## HARVEST AND MATURING

**Harvest:** handpicked | beginning/september - middle/  
september | 20 kg cask  
**Malolactic Fermentation:** yes  
**Fermentation:** spontaneous  
steel tank | 2 - 4 week(s) | 20 - 22 °C  
oak barrel | used barrel | 2 - 4 week(s) | 20 - 22 °C  
**Maturing:** steel tank  
**Bottling:** screw cap

## WINERY

Authentic wines are always distinguished by their roots. They tell a story. Our wines tell of their origin, of the power of nature and the respectful treatment of soil, plants, animals and people. Our ideal is to be understood as a kind of “closed operating organism”, which, if possible, creates and utilises all elements of agricultural production itself. Rudolf Steiner, the father of biodynamic agriculture, called this ideal “farm individuality”. The result is pure origin: individual wines, shaped by their place of origin, created to the rhythm of nature. With patience, precision and minimal influence, independent, sometimes controversial ... and always authentic.