



LOIMER

KAMPTAL GRÜNER VELTLINER 2019

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC
Site:	Vineyard Selection
Varietal:	Grüner Veltliner 100 % 5 - 50 years 2500 - 5000 plants/ha 4500 - 5500 liter/ha
Soil:	loess gneiss



CELLAR

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

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1.8 g/l
Acid:	5.1 g/l

Certificates:	vegan, respect - BIODYN, Organic farming according to EU-standard, LACON
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (5 years)
Optimum Drinking Year:	2020 - 2025

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!