



LOIMER

GEMISCHTER SATZ MIT ACHTUNG 2015

Quality grade: Österreichischer Landwein
Varietal: Grüner Veltliner | 55 years
3000 plants/ha | 3000 liter/ha
Roter Veltliner
Riesling
Roter Riesling
Welschriesling
Traminer

CELLAR

Harvest: handpicked
Malolactic Fermentation: yes
Fermentation: spontaneous
large wooden barrel | used barrel | 4 week(s)
Maturing: large wooden barrel | used barrel
Time on the Full Yeast: 12 month(s)
Time on the Fine Yeast: 6 month(s)
Bottling: middle/april 2017

DATA

Wine Type: Still wine | white | dry
Alcohol: 13 %
Residual Sugar: 1.2 g/l
Acid: 4.4 g/l
Certificates: vegan, respect - BIODYN, Organic farming according to EU-standard, LACON
Allergens: sulfites
Drinking Temperature: 14 - 16 °C
Optimum Drinking Year: 2017 - 2030

