



LOIMER

RULÄNDER MIT ACHTUNG 2015

Origin: Austria, Kamptal
Quality grade: Österreichischer Landwein
Site: Langenlois Ladner
Varietal: Ruländer 100 % | 25 years
4000 plants/ha | 3500 liter/ha
Sea Level: 350 m
Soil: gneiss | little | top soil
mica schist | little | top soil
weathered soil



lacon
INSTITUT



CELLAR

Harvest: handpicked | end/september
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: 2.1 g/l
Acid: 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