



LOIMER

TRAMINER ALTE REBEN MIT ACHTUNG 2015

Origin: Austria, Kamptal
Quality grade: Österreichischer Landwein
Site: Gumpoldskirchner Weinführer
Varietal: Roter Traminer | 85 years
3000 plants/ha | 2500 liter/ha
Sea Level: 300 m
Soil: heavy | little | top soil
lime | little | top soil
clay | little | top soil
sediments



lacon
INSTITUT



CELLAR

Harvest: handpicked | beginning/october
Malolactic Fermentation: yes
Fermentation: spontaneous
acacia barrel | used barrel
Maturing: oak barrel | 777 L | used barrel
small oak barrel | 300 L | used barrel
steel tank | 8 month(s)

Time on the Full Yeast: 10 month(s)
10 month(s)
10 month(s)

DATA

Wine Type: Still wine | white | dry
Alcohol: 13.5 %
Residual Sugar: 1.5 g/l
Acid: 4.2 g/l
Certificates: vegan, respect - BIODYN, Organic farming according to EU-standard, LACON
Allergens: sulfites
Drinking Temperature: 14 - 16 °C
Optimum Drinking Year: 2017 - 2035