

Extra Brut Reserve NV Niederösterreich



Vineyard

Sites:	Village sites Langenlois, Zöbing, Schiltern, Gobelsburg
Elevation:	250 – 400m
Grape varieties:	33% Pinot Noir, 25% Zweigelt, 17% Pinot Blanc, 15% Chardonnay, 10% Pinot Gris
Soil composition:	loess, gneiss, sediments
Climate:	pannonian, continental
Yield per hectare:	40 - 50 hl / ha
Cultivation method:	biological-dynamic

Wine year 2021

2021 (64%): In the first months, we were accompanied by very dry, cool weather. This slowed down the bud break process, which in turn spared us the consequences of a late frost. In June, we enjoyed some hot days, though the summer overall was rather volatile with a number of thunderstorms. After such a mixed summer, the autumn was absolutely beautiful and showed its best side. Wonderful harvest conditions and healthy grapes gave us a picture-perfect vintage.

Reserve vintages (36%): The Cuveé of the previous year with 70% of the 2020 vintage and proportionally back to 2011.

Cellar

Harvest:	selective harvest by hand in 20 kg crates 13 th September until 24 th September 2021
Maceration time:	no, whole cluster pressing (yield: 50 liter juice from 100 kg grapes)
Pre-clarifying:	sedimentation 36-48 hours
1.fermentation:	Spontaneous fermentation in stainless steel tanks at 18-20° C, malolactic fermentation
Aging:	in stainless steel tanks on full lees for 7 months, after racking another 2 months on fine lees in stainless steel tanks
second fermentation	
Bottling:	5 th July 2022
Lees aging:	at least 21 months
First disgorgement date:	April 2024
Dosage:	3 g/l
Bottle aging:	recommended between 6 & 18 months after disgorgement



Tasting

Inviting foam profile and fine bubbles, wafting with notes of yeast dough, dumplings and dried dates. A mouth-filling sparkler with fine mousse, giving tones of apple strudel and lemon cake; bone dry with crisp acidity; pronounced, vibrant and vital with a long lemony finish. A top quality sparkling wine that develops superbly in the glass. (tasted by wine academic Johannes Fiala)

Recommend with

Universal food companion, wonderful aperitif

Maturation potential:	from disgorgement date up to 2 years
Vegan:	Yes

Alkohol: **12 %**

Restzucker: **3,3 g/l**

Säure: **6,5 g/l**

Gesamt SO₂: **21 mg/l**

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