

Langenloiser Riesling 2023 Kamptal DAC



Vineyard

Origin:	village wine - Langenlois
Designation:	Kamptal DAC
Grape variety:	Riesling
Soil composition:	mica slate from gneiss (primary rock)
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	10 to 50 years
Density of plants:	3.000 - 5.000 vines / ha
Yield per hectare:	40 hl / ha
Cultivation method:	biological-dynamic according to respekt-BIODYN

Vintage

With some ups and downs, the 2023 vintage wasn't just good – it was very good. After a dry Winter and rainy April and May, flowering began a little late this year - in mid-June - and was complete already after just 10 days of perfect weather conditions. Summer had a dry start – but the rain and cooler days at the beginning of August were optimal for the development of the grapes. We began harvesting on 7 September, but were caught by surprise with a heavy thunder- and hailstorm in mid-September. Thankfully, we got off lightly, and were able to complete the harvest on 18 October - happy and satisfied with this 2023 vintage!

Cellar

Harvest:	selective harvest by hand in 20 kg crates from beginning to middle of October 2023
Maceration time:	whole cluster pressing, partially maceration time
Fermentation:	spontaneous fermentation in stainless steel tanks 4-8 weeks by max 20°
Aging:	in stainless steel tanks on fine lees for 6 months
Bottling:	April 2024



Tasting note

Bright greenish-yellow hue and oily tears. Aromas of apricot and lemon zest on the nose. Pristine fruit expression on the palate with a charming mix of citrus and stone fruit; a rich, velvety texture, mineral core and stony notes. Also delicate extract sweetness, lively acidity, and a steady pull into the long citrus finish with a lingering mineral grip. Lovely varietal typicity. Easy to drink. (tasted by wine academic Johannes Fiala)

Recommended with

fish and seafood

Maturation potential:	2024-2034
Vegan:	Yes

Alcohol **12,5%**

Residual sugar: **3,1 g/l**

Acidity: **6,9 g/l**

Total SO₂: **60 mg/l**

Weingut Fred Loimer · Haindorfer Vögerlweg 23 · A - 3550 Langenlois
T (+43) 2734 2239 · F (+43) 2734 2239 4
www.loimer.at · weingut@loimer.at

