

Manhart mit Achtung 2021



Vineyard

Origin:	Austria / Weinland Österreich
Quality grade:	Table wine / Österreichischer Landwein
Grape variety:	Chardonnay · Pinot Gris
Soil composition:	Chardonnay on maritime sediments with limestone gravel, Pinot Gris on mica slate
Climate:	pannonian, continental
Training method:	Guyot
Age of vines:	15 - 40 years
Density of plants:	4.000 to 5.000 vines / ha
Yield:	45 hl/ha
Cultivation method:	biological-dynamic, according to respekt-BIODYN

Vintage

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. On October 23rd, we completed our harvest with joyful anticipation of a very promising 2021 vintage.

Cellar

Harvest:	selective harvest by hand in 20kg crates from middle to end of September 2021
Maceration time:	Pinot Gris destemmed, Chardonnay partially destemmed Maceration carbonic (4 weeks)
Fermentation:	Spontaneous fermentation in 300 and 600 lt oak barrels, 2 to 4 weeks by max. 25°C
Aging:	Pinot Gris spontaneously fermented on mash for 2 weeks on full yeast for 12 months and then another 8 months on the fine yeast
Bottling:	September 2023



Tasting

Silky matt pink hue with a bronze reflection. Discreet fragrances of strawberry-banana slices, apple cake and graphite. The palate reveals super-clean complexity with notes of red apple, pomelo, Cornelian cherry, cinnamon, lemon and hibiscus. Also reveals a taut grip, delicate tannins, a mineral structure, fine extract sweetness with racy acidity and vital tension. Fruit tea with lemon on the finish. (tasted by wine academic Johannes Fiala)

Recommended with

lentils; beans with bacon

Maturation potential:	2023-2028
Vegan:	Yes

Alcohol **12%**

Residual sugar: **0,7 g/l**

Acidity: **5,9 g/l**

Total SO₂: **23 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



BIOWEIN AT-BIO-402
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