

# Loimer

Austria - Kamptal - Langenlois



# LOIMER

**Ownership/Founders** Fred Loimer

**Start of Activity** 1998

**Vitiviniculture** Certified biodynamic

**Hectares** 85

**Bottles produced** 500.000

## EXTRA BRUT RESERVE

**38% Zweigelt, 22% Pinot Noir, 12% Chardonnay, 15% Pinot Gris, 10% Pinot Blanc, 3% St. Laurent**

**Production area:** Langenlois e Gumpoldskirchen

**Terrain:** loess, gneiss, sedimenti e ghiaia calcarea

**Harvest:** manual

**Vinification:** in stainless steel tanks at 18-22°C, malolactic fermentation

**Refinement:** in stainless steel tanks on whole lees for 4 months, after racking in January a further 5 months on fine lees in stainless steel tanks

**Color:** straw yellow with fine perlage

**Fragrance:** notes of leavened dough, dumplings and dried dates

**Flavor:** tones of apple strudel and lemon cake; dry with sparkling acidity and a long lemon finish

**Alcoholic Grade:** 12% vol

Fred Loimer, who had just graduated at the beginning of the 1990s, attracted a certain amount of attention and caused quite a stir in the Langenlois and surrounding area because, although he came from a traditional winegrowing family, he had decided to vinify the must obtained from Austria's flagship variety Grüner Veltliner in barrels. Enthusiastic about the good result, he applied the same method to the Chardonnay! In 1998, he took over the winery from his father and in 2000 had a black, minimalist cube built on a 150-year-old cellar excavated by hand in the loess at Langenlois, thus adding new spice to the fascinating Kellergassen, the cellar roads: a true pioneer of the wine architecture movement. Closer to nature, Fred practices viticulture that protects soils and resources and consequently increases the quality of the wines. The Loimer winery began converting to biodynamic farming in 2006 and in 2007 Fred, together with many fellow winegrowers, founded respect-BIODYN, a community that consistently implements and lives biodynamics in viticulture. Spontaneous fermentation with natural yeasts; weeks, sometimes months of soaking on the skins; patient maturation without intervention or additives are just some of the 'secrets' of Fred Loimer and his wines, a true star in the Austrian Kamptal scene.