

Loimer

Austria - Kamptal - Langenlois



LOIMER

Ownership/Founders Fred Loimer

Start of Activity 1998

Vitiviniculture Certified biodynamic

Hectares 85

Bottles produced 500.000

GROSSE RESERVE BLANC DE BLANCS LANGENLOIS

55% Pinot Blanc 40% Chardonnay 5% Pinot Gris

Production area: Langenlois

Terrain: argilloso e sabbioso, roccia frantumata, loess e ardesia

Harvest: manual

Vinification: spontaneous fermentation in stainless steel tanks at 18-22°C for 2-4 weeks, followed by malolactic fermentation

Refinement: in stainless steel tanks on whole lees for 12 months and on fine lees for a further 9 months

Color: straw yellow, fine and persistent bubbles

Fragrance: intense yeasty notes together with a wide range of flavours such as biscuit, apple peel, green walnuts, baked apple, lemon slices and hazelnut biscuits

Flavor: elegant, with delicate acidity, refreshing citrus notes in the lingering 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.