

# Loimer

Austria - Kamptal - Langenlois



# LOIMER

**Ownership/Founders** Fred Loimer

**Start of Activity** 1998

**Vitiviniculture** Certified biodynamic

**Hectares** 85

**Bottles produced** 500.000

## GRÜNER VELTLINER KAMPTAL

**100% Grüner Veltliner**

**Production area:** Langenlois

**Terrain:** loess

**Harvest:** manual

**Vinification:** in stainless steel tanks

**Refinement:** in stainless steel tanks on whole lees until the beginning of January (3-4 months), then on fine lees until bottling

**Color:** bright greenish yellow

**Fragrance:** aromas of fruit peel, dried pineapple, a pinch of white pepper and chamomile

**Flavor:** notes of fresh pineapple, grapefruit, hints of spices (including cardamom), gingerbread and lemon marmalade, full-bodied and compelling, delicate mixture of sweet-sour-salty-bitter on the finish

**Alcoholic Grade:** 12% vol

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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.