

Loimer

Austria - Kamptal - Langenlois



LOIMER

Ownership/Founders Fred Loimer

Start of Activity 1998

Vitiviniculture Certified biodynamic

Hectares 85

Bottles produced 500.000

RIED KAFERBERG GRÜNER VELTRINER KAMPTAL

100% Grüner Veltliner

Production area: Langenlois

Terrain: argilloso e sabbioso, sedimenti marini su roccia primaria

Harvest: manual

Vinification: whole cluster pressing and maceration for 24 hours, then in 1,250-litre and 2,500-litre oak barrels for 4 weeks at a maximum of 24°C

Refinement: in oak barrels on whole lees for 11 months without sulphur dioxide and on fine lees for 9 months in stainless steel tanks with low sulphur dioxide content

Color: golden with a slight green tinge

Fragrance: aromas of dried herbs and candied fruit, scents of gingerbread

Flavor: juicy, velvety texture and a mineral core, pineapple, apple and orange jelly flavours, calm and assertive with a long fruity and salty finish

Alcoholic Grade: 12,5% 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.