CUZZIOLGRANDIVINI

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 graduated in the early 1990s, caused quite a stir in Langenlois and the surrounding area because, despite coming from a traditional family of winegrowers, he decided to vinify the must obtained from Grüner Veltliner, Austria's leading grape variety, in barriques. In 1998, he took over the winery from his father and in 2000 had a minimalist black cube built on top of a 150-year-old cellar dug by hand into the loess in Langenlois, adding to the appeal of the already charming Kellergassen, or cellar lanes, and establishing himself as a true pioneer of the wine architecture movement. Closer to nature, Fred practises viticulture that protects the land and resources, thereby increasing the quality of the wines. The Loimer winery began converting to biodynamic agriculture in 2006, and in 2007 Fred, together with many other fellow winegrowers, founded respect-BIODYN, a community that consistently implements and lives biodynamics in viticulture. Spontaneous fermentation with natural yeasts: weeks, sometimes months of maceration 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 region.