

# Loimer

Austria - Kamptal - Langenlois



# LOIMER

**Ownership/Founders** Fred Loimer

**Start of Activity** 1998

**Vitiviniculture** Certified biodynamic

**Hectares** 85

**Bottles produced** 500.000

## RIESLING LANGENLOISER

**100% Riesling**

**Production area:** Langenlois

**Terrain:** ardesia (roccia primaria)

**Harvest:** manual

**Vinification:** whole cluster pressing, partial maceration, spontaneous fermentation in stainless steel tanks for 4-8 weeks at a maximum of 20°C

**Refinement:** in stainless steel tanks on the fine lees for 6 months

**Color:** bright yellow

**Fragrance:** fine bouquet with aromas of peach puree, apricot and a hint of vanilla, exudes charming notes of stone fruit and lemon jelly

**Flavor:** Fruity, delicate sweetness, lively acidity and distinctive saltiness, simple, crystal clear and full-bodied, with a fine, lively finish, delicate and citrusy, refreshing and long

**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.