

Loimer,
Brut Rosé Reserve NV
Lower Austria, Austria



Grape Varieties	59% Zweigelt 28% Pinot Noir 13% St Laurent
Winemaker	Fred Loimer
Closure	Natural Cork
ABV	12%
Residual Sugar	2.4g/L
Acidity	5g/L
Bottle Sizes	75cl
Notes	Certified Biodynamic, Certified Organic, Vegetarian, Vegan

PRODUCER

Fred Loimer owns 80 hectares around Langenlois, in the sunny Kamptal region of Lower Austria. Fred attended Austria's renowned Klosterneuburg University and gained valuable experience in Nahe, Germany and the Napa Valley before taking over the winery from his father in 1997. Unlike many Austrian producers, who prize sweeter styles, Fred obtains full ripeness in the vineyard before fermenting fully dry, so the wines display citrus zest, minerality and balance on the palate. The estate's conversion to biodynamic viticulture began in 2006, alongside Fred's involvement in founding 'Respekt-BIODYN', a community to implement and uphold biodynamics in European viticulture. Respekt certification is given to biodynamic wines of the highest quality and individuality and has been given to all the Loimer wines.

VINEYARDS

The fruit for this wine is sourced from vineyards in the Langenlois village, situated at 400 metres above sea level. Farmed using organic and biodynamic principles, these sites are influenced by cool northerly winds and high diurnal range, which helps to preserve freshness and aromatic intensity in the grapes. A portion of grapes grown in the Gumpoldskirchen village, in the historic wine-growing area of Thermenregion just south of Vienna, complete the blend. Situated at 200 metres above sea level, Gumpoldskirchen's 12 hectares of plantings benefit from the warm air that travels up from the Pannonian plain, which helps the Pinot Noir, St. Laurent and Zweigelt to ripen consistently and develop fine perfumes. The soils range from 'Gföhler gneiss', the predominant rock found in the hills of the Kamptal, fertile loess, and limestone gravel, all of which impart elegance and finesse to this Austrian sparkling.

VINIFICATION

The Zweigelt, Pinot Noir and Saint Laurent grapes were selectively hand picked into small, 20kg crates. After whole bunch pressing, the first fermentation was carried out with indigenous yeasts in stainless-steel tanks at 18°C - 22°C. The base wine remained in stainless-steel tanks on its full lees for four months, followed by racking to old oak barrels and a further four months on fine lees. The wine went through malolactic fermentation to temper the racy acidity. It was bottled, blended with 35% reserve wines and the second fermentation began. The wine spent 24 months ageing on lees before being riddled by hand in the estate's 19th Century tunnels and disgorged.

TASTING NOTES

The Brut Rosé Reserve has vivid notes of red apple and brioche on the nose. Following the extensive lees ageing, the palate is mouth-filling and structured, with notes of fresh strawberry, cherry and a complex finish defined by nougat, hazelnut and pastry.