

Loimer,
`Steinmassl` Erste Lage Kamptal Riesling 2020
Kamptal, Lower Austria, Austria



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

Situated 200-400 metres above sea level, the Kamp Valley is characterised by cool nights, warm days, and a long, sunny autumn. The River Danube and the nearby Waldviertel, which translates to 'forest district', help moderate the high summer temperatures, creating an ideal climate. The extended growing season and the significant diurnal range allow the grapes to fully ripen, developing complex aromas and flavours. The Steinmassl vineyard, sitting at approximately 340 metres above sea level, spans a south-southeast facing slope, sheltered from the cool northerly winds. The subsoils consist of gneiss and weathered mica, while the topsoils are heavy, stony clay, making them difficult to work. These stones store heat, radiating it long after sunset, contributing to optimal growing conditions. The vines, aged between 15 and 55 years, are trained using the Guyot system and are cultivated biodynamically.

VINTAGE

The 2020 vintage started with a notably dry winter that lasted until the end of April. In early May, the long-awaited rains arrived, with the usual yearly rainfall falling within the following four months. Summer was mild and pleasant, without extreme heat. The well-timed rainfalls ensured a steady water supply for the vines, supporting excellent fruit development through to late August. In such a favourable vintage, biodynamic farming practices truly excelled, culminating in a remarkable wine.

VINIFICATION

The grapes were carefully hand-harvested and placed in small 20 kg crates. After a maceration period of 12-24 hours, the must underwent an initial fining, followed by fermentation with indigenous yeasts. Fermentation took place in equal parts stainless steel tanks and used oak barrels over four to six weeks at a controlled temperature of 22°C. The wine was then racked into barrels, where it aged on its gross lees for 11 months. This was followed by an additional 8 months on fine lees to enhance texture and aromatic complexity. The wine was bottled unfiltered in June 2022.

Grape Varieties	100% Riesling
Winemaker	Fred Loimer
Closure	Natural Cork
ABV	12.5%
Residual Sugar	2.6g/L
Acidity	6.4g/L
Bottle Sizes	75cl
Notes	Certified Biodynamic, Certified Organic, Vegetarian, Vegan

TASTING NOTES

A rich golden-yellow hue with green reflections. The nose opens with enticing aromas of greengage, yellow apple, ripe pear, and dried fruits. On the palate, the wine's dense texture is complemented by a low alcohol presence and a silky mouthfeel, with flavours of apricot confit and lemon jelly. Subtle smoky and earthy undertones add depth, while the wine showcases an impressive creamy fruitiness, and refined acidity, transitioning to a lively and refreshing finish.