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| Grape Varieties | 100% Grüner Veltliner |
| Winemaker | Weingut Fred Loimer |
| Closure | Screwcap |
| ABV | 12.5% |
| Residual Sugar | 1.7g/L |
| Acidity | 5.4g/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

Situated at 200-400 metres above sea level, the climate of the Kamp Valley is characterised by cool nights and warm days, with a long, sunny autumn. The high summer temperatures are moderated by the River Danube and the Waldviertel (forested area). Its long growing season, and the difference in temperature between night and day, gives the grapes a chance to reach full ripeness and develop an elegant aromatic character. Soils here range from 'Gföhler gneiss', the primary rock comprising the hills of the Kamptal, covered by a layer of brown soil with some chalk running through it. The grapes come from old vineyards around Langenlois and nearby areas such as Zöbing, Gobelsburg, Schiltern and Mollands. The vines range from 5 to 50 years of age.

VINTAGE

The 2024 vintage began with sufficient winter rainfall and a warm early April that triggered an early bud break across the region. However, late frost in the second half of April caused considerable damage to Kamptal vineyards, creating significant challenges for the growing season. Early flowering followed by periods of high summer temperatures accelerated development, leading to a particularly early harvest schedule. Grape picking was temporarily halted in mid-September due to heavy rainfall and partial flooding that affected the region. Despite these obstacles, the harvest concluded successfully on September 23rd.

VINIFICATION

Selective hand-harvesting was conducted in early to mid-September, with grapes carefully transported in 20-kilogram crates to preserve fruit quality. The grapes underwent whole bunch pressing with no maceration period. Fermentation began spontaneously with indigenous yeasts in stainless steel tanks, allowing natural development of the wine's character. The wine aged in stainless steel on full lees for around three months, until December 2024, followed by continued ageing on fine lees until bottling in March 2025.

TASTING NOTES

On the nose, aromas of lemon zest and dried pineapple mingle with hints of white pepper. The palate displays pronounced flavours of grapefruit, fresh pineapple, ginger and lime zest. A vibrant acidity and elegant minerality carry through on the long finish.

