

Loimer,

`Käferberg` Erste Lage Kamptal Grüner Veltliner 2021
Kamptal, Lower Austria, Austria



LOIMER



Grape Varieties	100% Grüner Veltliner
Winemaker	Fred Loimer
Closure	Natural Cork
ABV	13.5%
Residual Sugar	1g/L
Acidity	6.1g/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 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). The three hectare Käferberg vineyard is located at 340m above sea level, just north of Langenlois, in the Kamptal region of Lower Austria. The site is well sheltered due to the aspect of the mountain, which creates a unique, warm microclimate. The soils are varied and ancient; there are light, sandy zones alongside heavy clay areas, interspersed with Gföhl gneiss, crystalline amphibolites and gravel. The vines are aged between 15-57 years old. The microclimate at Käferberg and long hang times enable the grapes to reach full ripeness, resulting in an elegant, mineral rich wine with complex aromas and flavours. The Käferberg vineyard has been certified biodynamic since 2009.

VINTAGE

The 2021 vintage started with very dry and cool weather, slowing down the bud break process. The summer months saw multiple thunderstorms but warm temperatures continuing into autumn allowed the grapes to enjoy a good ripening season. The harvest took place in wonderful dry and sunny conditions and despite some challenges throughout the season the resulting grapes were of outstanding quality, with phenolic ripeness balanced by perfect acidity levels.

VINIFICATION

The grapes were hand picked into 20kg crates to preserve quality. Maceration of whole bunches lasted 24 hours. Spontaneous fermentation took place in 1,250 litre and 2,500 litre used oak barrels for four weeks at 24°C. The Käferberg was then aged on its lees for 11 months, before it was racked to stainless-steel tanks and aged for a further eight months on fine lees. The wine was then bottled in April 2023 without filtering.

TASTING NOTES

Golden in colour, the `Käferberg` has a ripe aromas of golden apple, orange zest, salted almonds and a touch of white pepper. The palate is well balanced with a fine citrus fruit character and lively acidity. An inviting fruit core on the mid-palate combined with a rich texture leads to an evolving, long finish.