

Loimer,

**`Loiserberg` Erste Lage Kamptal Grüner Veltliner/Riesling  
2023**

**Kamptal, Lower Austria, Austria**



**LOIMER**



#### 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 Loiserberg vineyard lies west of the town of Langenlois at 380 metres above sea level. Classified as Erste Lage, or 'Premier Cru', this single vineyard has a south-southeastern exposure and, due to its altitude, a cool continental climate with wide diurnal range. Ultimately, this vineyard gives consistently healthy fruit due to maximised sun exposure, and a balance of wind and cooling nights. Fine, barren loess soils over crystalline rock of gneiss and mica schist offer ideal conditions for Riesling, and the Grüner Veltliner thrives in more fertile areas. The vines are Lenz Moser and Guyot trained and range from 10 to 55 years of age.

#### VINTAGE

The 2023 vintage will be remembered as a very successful one, despite a few challenges. After a dry winter and rainy April and May, flowering began later than usual - in mid-June - and was complete after just 10 days of perfect weather conditions. Summer had a dry start, but the rain and cooler days at the beginning of August were optimal for the development of grapes. The Grüner Veltliner grapes were harvested on the 29th September and the Riesling on the 4th of October.

#### VINIFICATION

The grapes were picked by hand into 20kg crates. Upon arrival at the winery, they underwent 12 hours of maceration before being pressed as whole clusters. Spontaneous co-fermentation took place in a combination of large, used oak barrels and stainless-steel tanks at temperatures of around 20-22°C. The wine in barrel remained in contact with the gross lees for 6 months, followed by a further 12 months on fine lees, to add texture and complexity.

#### TASTING NOTES

On the nose are aromas of dried fruit, lemon verbena, candied pineapple and a hint of flint. The palate has remarkable tension and structure, with a vibrant citrus acidity and a persistent salty finish.

|                 |   |
|-----------------|---|
| Grape Varieties | <b>67% Grüner Veltliner<br/>33% Riesling</b>                      |
| Winemaker       | <b>Fred Loimer</b>  |
| Closure         | <b>Diam</b>   |
| ABV             | <b>12.5%</b>  |
| Residual Sugar  | <b>2g/L</b>   |
| Acidity         | <b>5.9g/L</b>   |
| Bottle Sizes    | <b>75cl</b>   |
| Notes           | <b>Certified Biodynamic, Certified Organic, Vegetarian, Vegan</b> |