

Loimer,  
`Steinmassl` Erste Lage Kamptal Riesling 2022  
Kamptal, Lower Austria, Austria



Grape Varieties	<b>100% Riesling</b>
Winemaker	<b>Fred Loimer</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Residual Sugar	<b>4.4g/L</b>
Acidity	<b>6.9g/L</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Biodynamic, Certified Organic, Vegetarian, Vegan</b>

### 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 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 is prized as a top site for Riesling, and sits at approximately 340 metres above sea level, spanning 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. However, these stones store heat, radiating it long after sunset and contributing to optimal growing conditions for Riesling grapes. The vines, aged between 17 and 57 years, are trained using the Guyot system and are cultivated biodynamically.

### VINTAGE

2022 proved to be a challenging year in the Kamptal Valley, different from the rest of Europe. After an exceptionally dry winter, long-anticipated rain finally came in mid-April. In fact, by the time the harvest began, the region had seen more than the annual average level of rainfall in six months. Not only did this deplete yields, but also encouraged the growth of powdery mildew in the vineyards. Thankfully August was dry, which brought the growth cycle back on track and enabled the grapes to reach excellent phenolic ripeness.

### 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 eight months on fine lees to enhance texture and aromatic complexity. The wine was bottled unfiltered in August 2024.

## **TASTING NOTES**

Rich golden yellow in colour, this wine is brimming with apricot, orange zest and ginger. The palate delivers crystal clear stone fruits and a distinctive saltiness, with a backbone of lively acidity and a textured, mineral finish.