

`Käferberg` Erste Lage Kamptal Grüner Veltliner 2013

Kamptal, Lower Austria, Austria



Grape Varieties	100% Grüner Veltliner
Winemaker	Fred Loimer
Closure	Vinolok
ABV	13.5%
Residual Sugar	1.3g/L
Acidity	5.3g/L
Bottle Sizes	75cl
Notes	Certified Biodynamic, Sustainable, 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 go for an overly rich and sweet style, Fred gets full ripeness in the vineyard yet ferments to dryness, managing to produce wines with lovely definition, zest and balance on the palate.

VINEYARDS

Situated 200-400m 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 mitigated by the River Danube and the Waldviertel (forested area). Its long growing season and the diurnal temperature variation, gives the grapes a chance to reach full ripeness and develop fine perfumes and flavours. The three hectare Käferberg vineyard is located at the upper end of an eastern slope, about 300m above sea level, just north of Langenlois, in the Kamptal region of Lower Austria. The soils are varied - there are light, sandy zones alongside heavy clay areas, interrupted by Gföhl gneiss. The cool microclimate at Käferberg and consequent long hang times enable the grapes to reach full physiological ripeness, resulting in an elegant, mineral rich wine. The Käferberg vineyard has been certified biodynamic since 2009.

VINTAGE

The long winter led to a late but speedy bud break, thanks to some beautiful weeks at the end of April and beginning of May. However, a hailstorm at the end of May resulted in yield losses in the Käferberg and Steinmassl vineyards. Flowering in mid-June was relatively on time. Unfortunately a heatwave was followed by cold and damp conditions that strongly hindered pollination. The summer of 2013 was one of the five hottest summers in the last century. An extremely dry period in July was counteracted by rain in August - just in time for a very good ripening phase to begin. Ripening was a slow process, which required calm and patience before harvest could begin in early November.

VINIFICATION

The grapes were hand picked into small crates. Maceration lasted for 12 hours. Spontaneous fermentation took place in 300 litre and 600 litre used oak barrels for four weeks at 22°C. The Käferberg was racked, and then aged on the fine lees in stainless steel tanks for four months. It was bottled in September 2014.

TASTING NOTES

A shy nose with youthful white fruit and herbal elements. The palate is well balanced with a fine yellow fruit character and ripe but lively acidity. An inviting fruit core on the mid-palate combines with a full bodied, generous wine with a lovely pepperiness and length.