



## Loimer, `Lois` Grüner Veltliner 2015

### PRODUCER

Fred Loimer owns 80 hectares around Langenlois, in the sunny Kamptal region of Lower Austria. Fred makes a range of wines from the excellent value 'Lois' and 'Lenz' to the superb, single varietal Rieslings and Grüner Veltliners. 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 200-400 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 mitigated 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 fine perfumes and flavours. Soils are mixed and well drained, with Gföhl gneiss (coarse-grained, metamorphic rock containing quartz, feldspar and mica) subsoil.

### VINTAGE

After a considerably difficult vintage 2014, which required huge amounts of effort at grape selection, 2015 was much better. The wounds caused by a terrific hailstorm during the night of 6th May, which destroyed the equivalent of 10 hectares of the vineyards in Gobelsburg, were healed. The harvested grapes were absolutely healthy and ripe.

### VINIFICATION

The grapes were harvested by hand in September into 20kg crates. Depending on quality, they were pressed either whole bunch, or soaked on the skins for up to four hours, which generally results in a broader array of aromas. Fermentation with cultured yeasts took place at 20°C for 2-4 weeks in stainless steel tanks. After fermentation, the wine was matured on its fine lees for four months before being bottled in February 2016.

### TASTING NOTES

Pale lemon in the glass. The nose is restrained and precise, with fresh green apple and spicy notes. On the palate, the 2015 Lois is quite full bodied and juicy, supported by harmonious acidity and herbal, peppery nuances that mingle with juicy green apple flavours. The finish is fresh with lingering pepperiness.



### VINTAGE INFORMATION

<b>Vintage</b>	2015
<b>Region</b>	Kamptal, Lower Austria
<b>Grape Varieties</b>	100% Grüner Veltliner
<b>Winemaker</b>	Fred Loimer
<b>Features</b>	Vegan, Vegetarian
<b>Closure</b>	Stelvin
<b>ABV</b>	12.5%
<b>Residual Sugar</b>	2.8g/L
<b>Acidity</b>	5.2g/L
<b>Bottle Sizes</b>	75cl