



## PRODUCER PROFILE

Estate owned by: Fred Loimer  
 Winemaker: Fred Loimer  
 Total acreage under vine: 200  
 Estate founded: 1962  
 Winery production: 600,000 Bottles  
 Region: Niederösterreich  
 Country: Austria

## Grüner Veltliner Käferberg Kamptal DAC Reserve 2016

### WINE DESCRIPTION

The Käferberg, "beetle hill," vineyard sits in a high spot above Steinmassel. The land has alternating layers of various soil types; heavy loam often meets light sand as well as some gravel. With a generally cool microclimate, long hang times here enable the Grüner Veltliner grapes to reach their full ripeness.

In mid-October, the grapes were harvested carefully by hand, then underwent light sheet filtration and fined with Bentonite. Afterwards, the wine was racked and aged on fine lees in Austrian oak barrels for 12 months.

### TASTING NOTES

The first impression is given through green and yellow fruit aromas mixed with soft herb & spice notes. With its peppery flavor, this is a traditional Grüner Veltliner. The palate is tight, yet demonstrates fine fruitiness, power and a cool, spicy mineral character.

### FOOD PAIRING

Pair with arugula salad, zucchini fritters, or lumb crab cakes.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Kamptal
Vineyard name:	The Käferberg vineyard
Vineyard size:	5 acres
Soil composition:	Rocky, Clay, and Sand
Training method:	Guyot
Elevation:	1,017 feet
Vines/acre:	1,200-2,000
Yield/acre:	1.6 tons
Exposure:	Eastern
Year vineyard planted:	1965 & 1995
Average Vine Age:	10 - 55 years
Harvest time:	middle of October
First vintage of this wine:	1992
Bottles produced of this wine:	3,500
Certified eco-friendly practices:	Biodynamic-Respekt

### WINEMAKING & AGING

Varietal composition:	100% Grüner Veltliner
Fermentation container:	1,250 L and 2,500 L used oak and acacia barrels
Length of alcoholic fermentation:	28 days
Fermentation temperature:	75 °F
Type of aging container:	Used oak and acacia barrels
Size of aging container:	1,250-2,500 L
Type of oak:	Austrian
Length of aging before bottling:	Full lees for 6 months & on fine lees for 4 months
Length of bottle aging:	2 months

### ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	1.0 g/L
Acidity:	4.9 g/L