



PRODUCER PROFILE

Estate owned by: Fred Loimer
 Winemaker: Fred Loimer
 Total acreage under vine: 161
 Estate founded: 1962
 Winery production: 600,000 Bottles
 Region: Kamptal
 Country: Austria

Riesling Ried Heiligenstein 1ÖTW Kamptal DAC 2016

WINE DESCRIPTION

Fred Loimer's wines are among the very best examples of Grüner Veltliner and Riesling in Austria. He began practicing biodynamics in 2006 and is a founding member of Respekt, a certifying body for biodynamic viticulture. His estate near the village of Langenlois in the Kamptal region includes several prestigious single-vineyards and his winery is a model of modern efficiency.

Wines intended for immediate enjoyment are vinified in stainless-steel tanks while single-vineyard wines are aged in traditional large barrels and spend an extended time aging on their lees. His philosophy is one of non-intervention and patience. "If we have one helping hand in the cellar," says Fred, "it's time."

Heiligenstein is the Kamptal's most celebrated vineyard with a unique history and geology. Weathered sandstone with volcanic conglomerates (a soil known as "perm") and sheltered exposure make Heiligenstein especially warm and it is famous for giving powerful Riesling with great longevity. Heiligenstein comes from the word "Hellenstein," presumably because of the intense heat felt in the vineyard. Heiligenstein is classified as Erste Lage (1ÖTW) meaning premier cru by the prestigious Traditionsweingüter.

TASTING NOTES

Austrian Riesling is defined by elevated levels of dry extract thanks to a lengthy ripening period and freshness due to dramatic temperature swings between day and night. Austrian Riesling is always made in a dry style and shows aromas and flavors of ripe citrus, stone fruit, and flowers, with a persistent underpinning of minerality.

FOOD PAIRING

Riesling's high acidity makes it one of the most versatile wines at the table. Riesling can be used to cut the fattiness of foods such as pork or sausages and can tame saltiness. Conversely, it can highlight foods such as fish or vegetables in the same way a squeeze of lemon or a vinaigrette enhances a dish.

VINEYARD & PRODUCTION INFO

Vineyard name:	Ried Heiligenstein
Vineyard size:	91 acres
Soil composition:	Sandstone, Volcanic rock, Sand, Gravel
Training method:	Guyot
Elevation:	759-1,138 feet
Vines/acre:	1,600
Yield/acre:	1.2 tons
Exposure:	Southwestern
Harvest time:	October
First vintage of this wine:	2010
Certified eco-friendly practices:	Biodynamic-Respekt

WINEMAKING & AGING

Varietal composition:	100% Riesling
Fermentation container:	Stainless steel tanks
Maceration technique:	Cold Soak Maceration
Type of aging container:	Barrels and Stainless steel tanks

ANALYTICAL DATA

Alcohol:	14.0 %
Residual sugar:	2.3 g/L
Acidity:	5.9 g/L