

Brut Rosé Reserve, NV

Niederösterreich

Vineyard

Sites:	Village sites Langenlois & Gumpoldskirchen
Elevation:	200 m (Gumpoldskirchen) - 400 m (Langenlois)
Grape varieties:	Zweigelt, Pinot Noir, St. Laurent
Soil composition:	loess, gneiss, sediments & limestone gravel
Climate:	pannonian, continental
Yield per hectare:	40 - 50 hl / ha
Cultivation method:	biological-organic & biological-dynamic

Cellar

Harvest:	selective harvest by hand in 20 kg crates 14 th August until 25 th August 2018
Maceration time:	no, whole cluster pressing (yield: 50 liter juice from 100 kg grapes = Cuvée)
Pre-clarifying:	sedimentation 36-48 hours

fermentation:

Spontaneous fermentation in stainless steel tanks at 18-22° C, malolactic fermentation

Aging:

in stainless steel tanks on full lees for 4 months, after racking in January another 4 months on fine lees in stainless steel tanks

second fermentation

Bottling:	June 2019
Lees aging:	at least 24 months
First disgorgement date:	June 2021
Dosage:	2 g/l
SO2 addition:	15 mg/l after 1. racking
Bottle aging:	recommended between 6 & 18 months after disgorgement

Wine

Fine Austrian sparkling wine has been produced in Langenlois for decades. A handful of established sparkling wine producers in the town have built up and consolidated the quality of Lower Austrian sparkling wines over the years. Since 1991, sparkling wine has also been produced at the Loimer winery. After many years of development and a few years of "creative pause for reflection", the method of classical bottle fermentation was intensified in the winery in 2013. The wines come from sites in Langenlois and Gumpoldskirchen and were produced according to the biodynamic guidelines of the winegrowers association respect-BIODYN. The Reserve Brut Rosé consists of 20% reserve vintages and 80% from the 2018 vintage. Zweigelt 59%, Pinot Noir 28% and St.Laurent 13% make up this cuvée.

Tasting:

Discreet but long-lasting foam presentation. Opens beautifully with air, exuding yeasty notes along with aromas of plum cake and puff pastry with cherries. Plays its strength on the palate with discreet fruitiness, fine mousse, notes of white nougat and hazelnut cake, a mouthfilling texture and wonderfully soft acidity. So close to a champagne !

Maturation potential:

from disgorgement date up to 2 years

Serving temperature:

8° - 10° C

Data

Origin:	Niederösterreich Reserve
Quality grade:	Austrian Sekt with Protected Designation of Origin
Grape variety:	59% Zweigelt 28% Pinot Noir 13% St. Laurent
Alcohol:	12% vol
Residual sugar:	2,4 g/l
Acidity:	5 g/l
SO2 total:	32 mg/l
Available in:	0,75 l 1,5 l
Vegan:	yes



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Extra Brut Reserve, NV

Niederösterreich

Vineyard

Sites:	Village sites Langenlois & Gumpoldskirchen
Elevation:	200 m (Gumpoldskirchen) - 400 m (Langenlois)
Soil composition:	loess, gneiss, sediments & limestone gravel
Climate:	pannonian, continental
Yield per hectare:	40-50 hl / ha
Cultivation method:	biological-organic & biological-dynamic

Cellar

Harvest:	selective harvest by hand in 20 kg crates 30 th August – 12 th September 2017, malolactic fermentation
Maceration time:	no, whole cluster pressing (yield: 50 liter juice from 100 kg grapes)
Pre-clarifying:	sedimentation 36-48 hours
fermentation:	Spontaneous fermentation in stainless steel tanks at 18°-20° C
Aging:	in stainless steel tanks on full lees for 4 months, after racking in January another 4 months on fine lees

second fermentation

Bottling:	June 2018
Lees aging:	at least 18 months
First disgorgement date:	December 2019
Dosage:	2 g/l
SO2 addition:	20 mg/l after malolactic fermentation - before bottling
Bottle aging:	recommended between 6 & 18 months after disgorgement

Wine

Fine Austrian sparkling wine has been produced in Langenlois for decades. A handful of established sparkling wine producers in the town have built up and consolidated the quality of Lower Austrian sparkling wines over the years. Since 1991, sparkling wine has also been produced at the Loimer winery. After many years of development and a few years of "creative pause for reflection", the method of classical bottle fermentation was intensified in the winery in 2013. The wines come from sites in Langenlois and Gumpoldskirchen and were produced according to the biodynamic guidelines of the winegrowers association respect-BIODYN.

Tasting:	Inviting foam profile and fine bubbles, wafting with notes of yeast dough, dumplings and dried dates. A mouth-filling sparkler with fine mousse, giving tones of apple strudel and lemon cake; bone dry with crisp acidity; pronounced, vibrant and vital with a long lemony finish. A top quality sparkling wine that develops superbly in the glass.
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Maturation potential:	from disgorgement date up to 2 years
Serving temperature:	8°-10° C

Data

Origin:	Niederösterreich Reserve
Quality grade:	Austrian Sekt with Protected Designation of Origin
Grape variety:	36% Zweigelt 35% Pinot Noir 19% Chardonnay, Pinot Blanc & Pinot Gris 10% Grüner Veltliner
Alcohol:	12% vol
Acidity:	6,2 g/l
SO2 total:	21 mg/l
Available in:	0,75 l 1,5 l
Vegan:	yes



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Langenlois Große Reserve 2016

Blanc de Blancs Brut Nature Niederösterreich

Vineyard

Origin:	Langenlois
Quality grade:	Austrian Sekt with Protected Designation of Origin
Sites:	Village sites Langenlois Käferberg, Vögerl, Neuberg
Grape variety:	Chardonnay 77% Pinot Blanc 19% Pinot Gris 4%
Soil composition:	loess - Neuberg, gneiss, sediments (clay & sand) – Käferberg, Vögerl
Climate:	pannonian, continental
Yield per hectare:	40 hl / ha
Cultivation method:	biological-dynamic according to respekt-BIODYN

Cellar

Harvest:	selective harvest by hand in 20kg crates on 14 th September (Käferberg, Vögerl) and 16 th September (Neuberg)
Maceration time:	no, whole cluster pressing (yield: 50 liter juice from 100 kg grapes)
Pre-clarifying:	sedimentation 36-48 hours
first fermentation:	spontaneous fermentation in stainless steel tanks at 18-22° C, 2-4 weeks, then malolactic fermentation
Aging:	in stainless steel tanks on full lees for 7 months & on fine lees for further 3 months
second fermentation	
Bottling:	5 th September 2017
Lees aging:	at least 44 months on lees
First disgorgement date:	April 2021
Dosage:	0 (zero) g/l
SO2 addition:	15 mg/l after malolactic fermentation - before bottling, at disgorgement no addition of sulphur, free not determinable (<10) mg/l; total 12 mg/l
Bottle aging:	recommended between 12 & 36 months after disgorgement

Wine

Fine Austrian Sekt - sparkling wine elaborated in-house by a winegrower, rather than by a commercial Sekt manufacturer - has been produced in Langenlois for decades now. In recent years a handful of the town's established Sekt producers have improved and consolidated the quality of Kamptal sparkling wines. As a matter of fact, Sekt has been produced at our estate by means of classic bottle-fermentation since 1991. The base wines come from vineyards in Langenlois and have been grown and vinified according to the biodynamic guidelines of the winegrowers' association respekt. So far, three sparkling wines have been produced utilising the 'méthode traditionnelle' - the classic second fermentation in the bottle - and serve to reinforce the reputation of Langenlois as a bastion of Sekt production.

Tasting:	Fine, long and lingering bubbles. Intense yeast notes together with an array of flavours such as biscuit, apple peel, green nuts, baked apple, lemon slices and hazelnut cookies. Full-bodied mousseux. Elegant extract sweetness with delicate acidity - an agile sweetness-acidity tension. Refreshing citrus notes on the lingering finish. (tasted by wine academic Johannes Fiala)
Food recommendation	recommended with all dishes
Maturation potential:	from disgorgement date up 3-5 years
Serving temperature:	8° - 10° C

Data

Alcohol:	12% vol
Residual sugar:	0,7 g/l
Acidity:	6,0 g/l
SO2 total:	free not determinable (<10) mg/l; total 12 mg/l
Available in:	0,75 l 1,5 l
Vegan:	Yes



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Gumpoldskirchen Große Reserve 2016

Blanc de Noirs Brut Nature Niederösterreich

Vineyard

Origin:	Gumpoldskirchen
Quality grade:	Austrian Sekt with Protected Designation of Origin
Sites:	Village sites Gumpoldskirchen - Hausberg and Schwaben
Grape variety:	Pinot Noir
Soil composition:	maritime sediments (clay and sand) with alpine limestone gravels
Climate:	pannonian, continental
Yield per hectare:	40 hl / ha
Cultivation method:	biological-dynamic according to respekt-BIODYN

Cellar

Harvest:	selective harvest by hand in 20kg crates on 7 th September (Schwaben) and 10 th September (Hausberg)
Maceration time:	no, whole cluster pressing (yield: 50 liter juice from 100 kg grapes)
Pre-clarifying:	sedimentation 36-48 hours

First fermentation:

spontaneous fermentation in wooden barrels at 18-22° C, 2-4 weeks, then malolactic fermentation

Aging:	on full lees in wooden barrels for 7 months & on fine lees in stainless steel tanks for further 3 months
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Second fermentation

Bottling:	5 th September 2017
Lees aging:	at least 44 months on lees
First disgorgement date:	April 2021
Dosage:	0 (zero) g/l
SO ₂ addition:	15 mg/l after malolactic fermentation - before bottling, at disgorgement no addition of sulphur, SO ₂ free not determinable (<10) mg/l - 21 mg/l total
Bottle aging:	recommended between 12 & 36 months after disgorgement

Wine

The weather in 2016 kept us under stress for a long time and it remained suspenseful until the end. Due to the mild winter, the vegetation started very early, which led to a bud break as early as middle of April. In the last week of April, however, there was a cold air burst with late frost. The result was a severe frost damage in Langenlois and Gumpoldskirchen. The late spring and the summer months were characterized by a sultry climate with a lot of rainfall and few heat periods. Biologically working winemakers were therefore extremely eager to achieve a proper canopy management. The unusually warm, sunny and dry September finally led to a satisfying finish with excellent maturity of the grapes. The cooler nights at the end of the month induced an optimal development of the aroma. Due to the mild weather, there was no pressure during harvest. The result were grapes with perfect maturity and nutrient supply. The work in the cellar ran smoothly. Healthy grapes with moderate sugar content produced clear, medium-bodied wines with beautiful varietal and regional typicity.

Tasting:	Frothy with tiny bubbles. Golden yellow hue. A fine biscuit note along with a potpourri of ripe fruit flavours; also bee sting cake, yeast dumplings with plum jam and a wonderful mousseux. Silky texture. Beautifully dry with balanced acidity. Also more notes: ripe apples with their skins, plums and hazelnut cookies. Noble and lush with mineral grip and a lingering lemon cake finish. (tasted by wine academic Johannes Fiala)
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Food recommendation	Recommended with all dishes
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Maturation potential:	from disgorgement date up 3-5 years
Serving temperature:	8° - 10° C

Data

Alcohol:	12% vol
Residual sugar:	0,7 g/l
Acidity:	5,8 g/l
SO ₂ total:	free not determinable (<10) mg/L; total 21 mg/l
Available in:	0,75 l 1,5 l
Vegan:	Yes



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Gumpoldskirchen **Gumpold 2019**

Vineyard

Origin:	Thermenregion
Designation:	Quality Wine
Site:	Gumpoldskirchen Brindlbach (Chardonnay), Satzing (Zierfandler) and Tagelsteiner (Rotgipfler)
Grape variety:	Chardonnay, Zierfandler und Rotgipfler
Soil composition:	lime gravel, clay
Climate:	pannonian
Training method:	Guyot
Age of vines:	10 and 40 years
Density of plants:	4.000 – 5.000 vines / ha
Yield per hectare:	35 hl / ha
Cultivation method:	biological-dynamic, according to „respekt-BIODYN“

Cellar

Harvest:	selective harvest by hand in 20 kg crates on 10th September Rotgipfler, 12th September Chardonnay and 18th September Zierfandler
Maceration time:	whole cluster pressing and 12 hours maceration time (Zierfandler)
Fermentation:	spontaneous fermentation in 300 lt and 600 lt used oak barrels by 25° for 1 month
Aging:	on full lees without SO ₂ for 12 months and another 9 months on fine lees in stainless steel tanks (Chardonnay) and big oak barrels
Bottling:	15 th June 2021, unfiltered

Wine

Vintage: If you're a winemaker and allowed to wish for something - then it has to be a harvest year with a 9 in it! For whatever reason, the 9s always belong to the best vintages. After a winter that was once again very dry, and rather too mild, concerns about the bud break were relieved by a cool (at least, from today's point of view!) and rainy May. Therefore, flowering occurred as "normal" in mid-June and continued in a basically positive way - but, ultimately, not totally positive; fruit set was clearly below the record set in 2018. Although the summer was dry and partly hot as well, there were nevertheless phases of coolness and rain. The entire year overall was around two weeks later than in 2018 - though still a bit earlier than the vintages of the 1980s. Probably 2019 was a year of the "new normal"! The grape harvest began in the last week of August - for sparkling wine - and was completed by the end of the first week of October for Kamptal wines of origin. There were very few rainy days during this time. The physiological ripeness and the taste of the grapes along with the analysis of the juice all give us hope that 2019 will be one of the very good vintages. But it will take some time before we know how high up on the list it will be! While the quantity is clearly well below that of the 2018 vintage, it is likely only a little below the long-term average.

Tasting: Golden yellow with oily tears. The aroma is complex with scents of dried fruits, pear, hops, yarrow, a touch of beeswax and some wet stone. On the palate are tones of firm yellow fruit, apple sauce and dates. Full-bodied with significant extract and balanced acidity. A tightly woven wine with a chalky texture, enormous grip and a fine, tart finish (think pomegranate seeds). A guaranteed long life. (tasted by wine academic Johannes Fiala)

Food recommendation:	wok dishes
Maturation potential:	2022 - 2037
Serving temperature:	12° - 14°C
Decant:	2 hours

Data

Alcohol:	13 %
Residual sugar:	1,5 g/l
Acidity:	5,7 g/l
SO ₂ total:	83 mg/l
Available in:	0,75 l 1,5 l 3,0 l
Vegan:	Yes



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Gumpoldskirchen **Anning** Pinot Noir 2019

Vineyard

Origin:	Lower Austria
Designation:	Quality Wine
Site:	Gumpoldskirchen Braun, & Stocknarrn
Grape variety:	Pinot Noir
Elevation:	240 - 270 m
Soil composition:	lime gravel, very calcareous
Climate:	pannonian
Training method:	Guyot
Age of vines:	11 and 14 years
Density of plants:	5.000 vines / ha
Yield per hectare:	35 hl / ha
Cultivation method:	biological-dynamic, according to „respekt BIODYN“

Cellar

Harvest:	selective harvest by hand in 20 kg crates on 3 th and 5 th September
Mash:	100% whole bunches with stems (whole grapes without squeezing)
Fermentation:	spontaneous fermentation in 2.200 lt wooden fermentation oak vats, by max. 30° C for 2 weeks
Aging:	12 months in 300 lt oak barrels, 6 months in big oak barrels
Bottling:	unfiltered, 12 th April 2021

Wine

Vintage: If you're a winemaker and allowed to wish for something - then it has to be a harvest year with a 9 in it! For whatever reason, the 9s always belong to the best vintages. After a winter that was once again very dry, and rather too mild, concerns about the bud break were relieved by a cool (at least, from today's point of view!) and rainy May. Therefore, flowering occurred as "normal" in mid-June and continued in a basically positive way - but, ultimately, not totally positive; fruit set was clearly below the record set in 2018. Although the summer was dry and partly hot as well, there were nevertheless phases of coolness and rain. The entire year overall was around two weeks later than in 2018 - though still a bit earlier than the vintages of the 1980s. Probably 2019 was a year of the "new normal"! The grape harvest began in the last week of August - for sparkling wine - and was completed by the end of the first week of October for Kamptal wines of origin. There were very few rainy days during this time. The physiological ripeness and the taste of the grapes along with the analysis of the juice all give us hope that 2019 will be one of the very good vintages. But it will take some time before we know how high up on the list it will be! While the quantity is clearly well below that of the 2018 vintage, it is likely only a little below the long-term average.

Tasting: Bright ruby-red hue with crimson reflexes. A fruity bouquet with scents of Amarena cherry and plum cake. Noble concentration with a taut structure, a mineral core, enormous grip and tight tannins. The palate exudes super clean and clear red berry fruit - lingonberry and cranberry - and a hint of graphite. Bone dry with fine acidity and wonderful harmony; a calm and noble wine of great Burgundian character. Youthful with beautiful potential. (tasted by wine academic Johannes Fiala)

Maturation potential:	2022 - 2032
Food recommendation:	poultry, coq au vin and rabbit
Serving temperature:	14 - 16° C
Decant:	yes
Vegan:	yes

Data

Alcohol:	12,5%
Residual sugar:	1 g/l
Acidity:	5,3 g/l
Total SO ₂ :	51 mg/l
Available in:	0,75 l 1,5 l



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