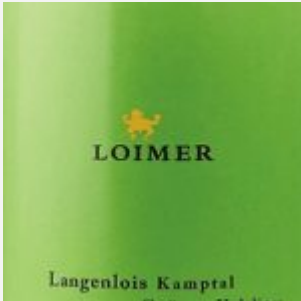


Loimer Langenlois Grüner Veltliner Kamptal Austria 2021

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2021
GRAPE Grüner Veltliner
GEOGRAPHY Old World
COUNTRY Austria
LARGER REGION Weinland
SMALLER REGION Niederösterreich
SUB REGION Kamptal

Rationale

Native to and most commonly found in Austria, the country's most significant white wine variety, Grüner Veltliner (called 'Groo-vee' by many and uber-hip wine drinker) translates to "Green Wine of Veltlin". Veltlin was an area in the lower Alps during the 1600s that is now part of Valtellina, Italy. While the grape has been around for some time, it is only in the past decade or so that it has attracted much attention from sommeliers, epicures, and those who seek new flavors and taste experiences.

Styles can range with some displaying aromas and flavors of white pepper, caraway, lentil, and green bean, while others are punctuated by notes of green pepper, white tea, ginger, and lime. At the table, it can be an interesting alternative to Sauvignon Blanc or Riesling.

The Wachau is the diminutive but essential wine district on the Danube River in northern Austria known for its full-bodied, pepper-tinged Grüner Veltliner perhaps the most iconic of all Austrian wine styles. Racy, aromatic and intense, these Grüner's are marked by zesty citrus notes and nuances of white pepper and (often) caraway. But neighboring Kamptal is also capable of producing Grüner Veltliner of this high caliber.

Fred Loimer started working with his father Alfred in 1988 after completing his studies at Klosterneuburg with stints in Germany's Nahe and Walter Schug winery in California.. His wines are among the very best examples of Grüner Veltliner and Riesling in the Kamptal.

Sight

BRIGHTNESS Star Bright
CLARITY Clear
COLOR DEPTH Medium
COLOR Yellow
HIGHLIGHTS Green
BUBBLES No

Structure

RESIDUAL SUGAR Dry
ACID Med+
ALCOHOL Medium
PHENOLS None
TEXTURE Lean / Tart
FINISH Long
COMPLEXITY High

Aroma & Taste

CITRUS FRUIT Meyer Lemon • Lemon • Grapefruit (W/Y) • Tangerine *Condition: Fresh, Ripe Part: Flesh*
TREE/VINE FRUIT Pear (Green) • Apple (Green) • Quince • Pear (Asian) *Condition: Fresh, Ripe*
STONE FRUIT Apricot *Condition: Under Ripe / Tart*
TROPICAL FRUIT Starfruit • Kiwi *Condition: Under Ripe / Tart, Fresh*
FLORAL Apple Blossom • Elderflower • Lemon / Lime Blossom *Condition: Fresh*
GREEN VEGETABLE Olive (Green) • Arugula
OTHER VEGETABLE Radishes • Ginger / Root
HERBAL Lemon Grass • Chamomile • Sorrel • Verbena
OTHER SPICES Caraway • Ginger Powder • Sesame / Candy
INORGANIC EARTH Mineral / Rock • Flint / Slate
OAK AGING No
OXIDATION/NUTTINESS Almond / Marzipan • Cashew • Peanut / Shell
PERCEIVED WINEMAKING CHOICES Lees Contact