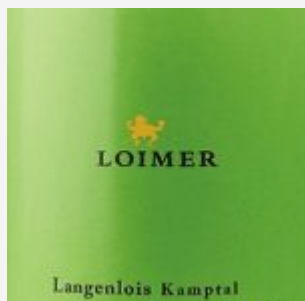


## Loimer Langenlois Grüner Veltliner Kamptal Austria 2021

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



### Final Deductions

**VINTAGE** 2021  
**GRAPE** Grüner Veltliner  
**GEOGRAPHY** Europe  
**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/NUITNESS** Almond / Marzipan • Cashew • Peanut / Shell  
**PERCEIVED WINEMAKING CHOICES** Lees Contact