

Winery Emmerich KNOLL

WINE

Wine name/ Variety	Loibner Gelber Traminer
Style	Smaragd
Viticulturist	Knoll family
Location	Wachau/ Unter-Loiben
Elevation/ Altitude	220 – 360 m
Exposition	flat land and terraced vineyards
Soil type	alluvial and primary rock with Löss components
Vineyard's style	grapes from different vineyards
Methods of training	modified Moser Training System
Density of planting	4'000 - 6'000 per hectare / 1.80 – 2.50m row spacing
Average vine age of this vineyard	grapes from different vineyards
Yield restriction	the yield for our wines is set depending on growing conditions and variety and varies every year, legally max 9'000 kg/ ha
Harvesting	by hand green harvest if necessary
Selective harvest/ sorting tables	yes / no sorting tables

VINIFICATION

Destemming, whole bunch, carbonic maceration, press type	no destemming, skin contact, no carbonic maceration, pneumatic press
Yeast	cultured and natural yeast
Fermentation vessel – size & material	cask and stainless steel tank from 500 to 1'500 liters depending on batch quantity
Fermentation – length & temperature	5 - 15 days, 23 - 26 degrees
Malolactic – when & where	no

ELEVAGE/ MATURATION

Lees ageing & batonnage 6 - 8 months, no bâtonnage

Racking – how often twice

BLENDING

no blending

FINISHING

Clarification/ Filtration Filtration

Any bottle ageing before release 1 month

Closure natural cork

VINTAGE 2010

Analytics Alcohol 14 %
Acidity 6,9 g/l
Sugar 3,9 g/l

Production bottles (0.50l)

Tasting note