

## Winery Emmerich KNOLL

### WINE

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

### VINIFICATION

<b>Destemming, whole bunch, carbonic maceration, press type</b>	no destemming, skin contact, no carbonic maceration, pneumatic press
<b>Yeast</b>	cultured and natural yeast
<b>Fermentation vessel – size &amp; material</b>	cask and stainless steel tank from 500 to 1'500 liters depending on batch quantity
<b>Fermentation – length &amp; temperature</b>	5 - 15 days, 23 - 26 degrees
<b>Malolactic – when &amp; where</b>	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 2012**

**Analytics** Alcohol 14 %  
Acidity 4,0 g/l  
Sugar 4,4 g/l

**Falstaff 2013** 91-93 points