

Winery Emmerich KNOLL

WINE

Wine name/ Variety	Loibner Gelber Traminer
Style	Beerenauslese
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	our sweet wines happen to be depending on weather conditions, so the yield usually is very small, only from selected botrytised grapes.
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	glass ballons and stainless steel tank from 50 to 500 liters depending on batch quantity
Fermentation – length & temperature	various length, 22 - 25 degrees
Malolactic – when & where	no

ELEVAGE/ MATURATION

Lees ageing & batonnage no bâtonnage

Racking – how often twice

BLENDING no blending

FINISHING

Clarification/ Filtration Filtration

Any bottle ageing before release 1 month / release in september

Closure natural cork

VINTAGE 2015

Analytics Alcohol 13,9 %
Acidity 6,2 g/l
Sugar 113,8 g/l

Falstaff 94 points