



J FACTS

Grape Varieties: Grüner Veltliner & Riesling
Soil: mica schist
ABV: 12.5 %vol
Ac: 6.6 ‰
Rs: 1 g/l
Ageing potential: 2032

Glimmerstein 2024

A wine like a portrait of the Loiserberg vineyard: 80 % Grüner Veltliner and 20 % Riesling, grown in the highest parcels of the Loiserberg in adjacent vineyards, side by side. The Loiserberg situated in Langenlois has always offered optimal conditions for both Grüner Veltliner and Riesling, and so this wine was created as a response to and enrichment of our single-variety wines. Because sometimes the whole is more than the sum of its parts.

The focus is not on the two great grape varieties that are archetypical for the region, but on the soil and terroir in which they grow and which shapes them. The mica schist on the Loiserberg not only shines in the light when the sun falls on the soil from the south-west, but also characterises the vines that are deeply rooted in it and gives the wines structure and minerality.

Vintage 2024

With a good cushion of winter moisture in the soil, vegetation got off to a very early start in 2024. When winter returned at the end of April, we were once again reminded of how unpredictable nature can be. Frost damage in some vineyards required swift action and a great deal of patience. The flowering, which began very early at the end of May, already indicated a potentially early harvest. The warm summer with well-distributed rainfall allowed the vineyards to thrive beautifully, and even during the heat of August, the vines remained vital. The harvest of the first grapes for sparkling wine began as early as August 21. The main harvest demanded all our expertise and was marked by swift work, variable weather, and intensive selection. As winemakers, we embrace challenges, and in this unpredictable year, we managed to overcome them - from frost to heavy rainfall and a flooding Kamp River. By November, the young wines were already showing beautifully vibrant and full of promise. Shortly before the end of the year, we were delighted by a particularly wonderful surprise: Gault Millau named us the "Exceptional Winery of 2025."

Making of the wine

The grapes were harvested by hand on the same day from selected parcels in high-altitude vineyards reaching up to 380 metres. After several hours of maceration, the whole grapes were pressed together and fermented spontaneously in large neutral wooden barrels. The wine matured on the lees for around ten months, clarifying naturally during this time. Bottled unfiltered.

Style

A wine with cool spiciness that expresses the wild side of the Kamptal region and offers tautness and lively freshness. Its complexity makes it a versatile culinary companion, even for intensely spiced dishes.



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