

# TIMELESS 2011

IGT Weinberg Dolomiten / Vigneti delle Dolomiti

# LOACKER

WEINGUT



## Wine Description

Yellow gold in the glass. In the nose aromas of pear, mandarin and blood orange. Fine creaminess on the palate, with a long finish. Mouth filling with a youthful juiciness. 2011 - almost 10 years young - hardly to believe!

|                        |                             |
|------------------------|-----------------------------|
| Wine Type:             | still wine   white   dry    |
| Alcohol:               | 14 %                        |
| Residual Sugar:        | 1 g/l                       |
| Acid:                  | 4.6 g/l                     |
| Certificates:          | vegan, organic, bio-dynamic |
| Allergens:             | sulfites                    |
| Drinking Temperature:  | 11 - 13 °C                  |
| Aging Potential:       | 20 years                    |
| Optimum Drinking Year: | 2020 - 2028                 |

## Award

|                |           |
|----------------|-----------|
| Falstaff:      | 94        |
| Gambero Rosso: | 2 glasses |
| Vinum:         | 18        |
| Gault Millau:  | 3 grapes  |

## Vineyard

|                           |   |
|---------------------------|---|
| Origin:                   | Italy, South Tyrol, Bozen & Umgebung, Bozen   |
| Quality grade:            | IGT Weinberg Dolomiten / Vigneti delle Dolomiti   |
| Site:                     | St. Justina Schwarhof "Lack" (1981-1995-2003), St. Justina Schwarhof "Mandelbaum" (2003), St. Justina Schwarhof "Kirschbaum" (2003) |
| Site Type:                | hillside  |
| Varietal:                 | Chardonnay 85 %   14 years<br>Kerner 10 %<br>Sauvignon Blanc 3 %<br>Pinot Gris 2 %  |
| Geographical Orientation: | south   |
| Sea Level:                | 440 - 490 m   |
| Soil:                     | moraine deposits   large   top soil<br>sand   medium   top soil<br>loam   medium   top soil<br>Porphyry   large   sub soil          |

## Weather / Climate

|          |                     |
|----------|---------------------|
| Climate: | alpin, mediteranian |
|----------|---------------------|

## Harvest and Maturing

|          |                         |
|----------|-------------------------|
| Harvest: | handpicked   16 kg cask |
|----------|-------------------------|

|                                 |  |
|---------------------------------|--|
| <b>Fermentation:</b>            | spontaneous with pied de cuve                                    |
| <b>Malolactic Fermentation:</b> | yes  |
| <b>Maturing:</b>                | tonneau   500 L   84 month(s)                                    |
| <b>Time on the Full Yeast:</b>  | 1 - 84 month(s)  |
| <b>Bottling:</b>                | glass cork   March 16, 2019   660 bottles   Lot Number:<br>L1904 |

## Product Codes

EAN: 8032130017063

## Metodo Giovèn - Timeless

This wine was aged in Tonneaux for 7 years. We kept young through giving the wine always new vineyard yeast from the newest vintage. This method is called "metodo giovèn". The wine was bottled in April 2019.

## Vintage 2011

An Exciting Vintage with Numerous Highpoints White wines with fresh, filigree fruit and a fine luster, red wines with great aroma and character, excellent structure, and perfect tannin structure – that is how the 2011 vintage has turned out in Alto Adige. The course of the year in Alto Adige's vineyards was anything but easy. Capricious weather, hailstorms, and last but not least the appearance of a non-native pest, the spotted wing drosophila, posed great challenges for all those involved in some areas. In spite of numerous difficulties, "The 2011 harvest did in fact go on to exceed all expectations," reports a pleased Josef Brigl of the traditional winery bearing the same name in Appiano. And Alto Adige's other winegrowers and winemakers are more than satisfied – especially because here and there they managed to truly get off lightly from what could have been much more severe. (Südtirol Wein)