

Gumpoldskirchen **Gumpold 2017**

Vineyard

Origin:	Thermenregion
Designation:	Quality Wine
Site:	Gumpoldskirchen Brindlbach Elevation: 220m
Grape variety:	Chardonnay
Soil composition:	lime gravel, clay
Climate:	pannonian
Training method:	Guyot
Age of vines:	40 years
Density of plants:	4.000 vines / ha
Yield per hectare:	45 hl / ha
Cultivation method:	biological-dynamic, according to „respekt-BIODYN“

Cellar

Harvest:	selective harvest by hand in 20 kg crates beginning of September 2017
Maceration time:	12 hours
Fermentation:	spontaneous fermentation in 300 lt used oak barrels by 25° for 1 month
Aging:	on full lees in 300 lt oak barrels for 12 months and another 9 months on fine lees in stainless steel tanks
Bottling:	July 2019, unfiltered

Wine

Vintage:

The wine year 2017

Never before have we started harvesting so early, bringing in the first grapes on 29th August. The early harvest produced solid and well-structured wines. The year started with a dry, frosty January. The following months until mid-April were very warm, which is why it also came to an early bud break. By mid-May, however, it was again below average cold. The frosty nights in late April and early May we survived unscathed. Flowering went smoothly and was completed in early June in Gumpoldskirchen and ten days later in Langenlois. We reached the bunch closure in many locations already end of June. The first half of the year was marked by drought in Langenlois, but the vines have survived well. At the end of July the long-awaited rain arrived in Langenlois. August and September were perfect for the development. The water supply in Gumpoldskirchen, however, was always sufficient. Wind ensured a quick drying of the leaves and heat for a smooth and rapid development.

Tasting:

Brilliant shiny yellow hue. The nose is somewhat reserved with soft yellow fruit notes. Cool elegance on the palate with clear, straight apple tones. A noble texture, beautifully mineral and structured; bone dry with fine acidity and continuously juicy. Wonderfully harmonious, promising much potential.

Food recommendation:

Completely versatile; also hard cheese.

Maturation potential:

2020 - 2030

Serving temperature:

12° - 14°C

Decant:

2 hours

Data

Alcohol:	12,5 %
Residual sugar:	1 g/l
Acidity:	5,7 g/l
SO2 total:	92 mg/l
Must weight:	19,5° KMW
Available in:	0,75 l 1,5 l 3,0 l
Vegan:	Yes



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