



Langenlois **Dechant** 2015 Pinot Noir, Niederösterreich

Vineyard

Origin:	Lower Austria
Designation:	Quality Wine
Vineyards:	Langenlois Dechant
Grape variety:	Pinot Noir
Soil composition:	loess
Climate:	pannonian, continental
Training method:	Guyot
Age of vines:	20 years
Density of plants:	4.500 vines / ha
Yield per hectar:	40 hl / ha
Cultivation method:	biological-dynamic, according to „respekt BIODYN“

Cellar

Harvest:	selective harvest by hand in 20 kg crates end of September
Mash:	80% whole bunches with stems , 20% whole berries
Fermentation:	spontaneous fermentation in 2.200 lt wooden fermentation oak vats, by max. 30° C for 2 weeks
Aging:	12 months in 300 lt oak barrels (15% new wood), 6 months in 2.200 lt used oak barrels
Bottling:	Mai 2017

Wine

Vintage:	After a considerably difficult vintage 2014, which stipulated a high selection effort, this year we can go all the way. The wounds, caused by a terrific hail during the night of 6th may, which destroyed the aequivalent of 10 ha of our vineyards in Gobelsburg, are healed. Therefor it was a real pleasure to harvest the absolutely healthy and ripe grapes. This year is ideal to implement several ideas.
Tasting:	Inviting Pinot scent with accents of raspberries and some cherry. An earthy tone lingering in the background. Very delicious, fullish fruit, marvellously balanced. Very fine-grained, charming tannins and a full-bodied body characterize this loin-grown Pinot! In the finish plenty of game and juicy length, which invites to another sip. Good potential.

Maturation potential:	2017 - 2030
Food recommendation:	Wildragout, venison fillet
Serving temperature:	14 - 16° C
Decant:	2 hours
Vegan:	yes

Data

Alcohol:	13%
Residual sugar:	1,3 g/l
Acidity:	4,8 g/l
Must weight:	96,9° Oechsle
EAN Code:	9120009729489 9120009729465 9120009729458
Available in:	0,75 l 1,5 l 3 l
Control:	by Lacon
BIO Status:	wine made with organic grapes AT-BIO-402



Gölles Hajszan/Neumann Heinrich Loimer Sattlerhof Wienerer
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