

Langenlois Pinot Noir
2016 Niederösterreich

Vineyard

Origin:	Langenlois
Designation:	Quality Wine
Vineyards:	Dechant, Hasel
Grape variety:	Pinot Noir
Soil composition:	Loess, clay, gravel (calcareous soil)
Climate:	pannonian, continental
Training method:	Guyot
Age of vines:	10 - 30 years
Density of plants:	5.000 vines / ha
Yield per hectare:	35 hl / ha
Cultivation method:	biological-dynamic according to respekt-BIODYN

Cellar

Harvest:	selective harvest by hand in 20 kg crates Beginning - middle of September
Maceration time:	3 weeks
Fermentation:	spontaneous, in wooden fermentation vats at 30°,
Aging:	12 months in 300 lt. oak casks & 6 months in big used oak casks
Bottling:	June 2018

Wine

Vintage:

Wine, that convinces - the vintage 2016

The weather in 2016 kept us under stress for a long time and it remained suspenseful until the end. Due to the mild winter, the vegetation started very early, which led to a bud break as early as middle of April. In the last week of April, however, there was a cold air burst with late frost. The result was a severe frost damage in Langenlois and Gumpoldskirchen. The late spring and the summer months were characterized by a sultry climate with a lot of rainfall and few heat periods. Biologically working winemakers were therefore extremely eager to achieve a proper canopy management. The unusually warm, sunny and dry September finally led to a satisfying finish with excellent maturity of the grapes. The cooler nights at the end of the month induced an optimal development of the aroma. Due to the mild weather, there was no pressure during harvest. The result were grapes with perfect maturity and nutrient supply. The work in the cellar ran smoothly. Healthy grapes with moderate sugar content produced clear, medium-bodied wines with beautiful varietal and regional typicity.

Tasting:

Discreet aroma with subtle scents of stone fruits and a whiff of grapefruit zest. A delightfully smooth and supple palate with a firm, athletic body; sleek, polished acidity; beautifully juicy pomelo fruit - and great length and perfect balance. A full, velvety finish with lots of playfulness and agility. So much fun - at the highest level!

Food recommendation:

rabbit and pheasant; also turkey roulade with bacon

Maturation potential:

2018 - 2026

Serving temperature:

14° - 16°C

Decant:

2 hours

Vegan:

yes

Data

Alcohol:	12,5%
Residual sugar:	1 g/l
Acidity:	4,4 g/l
Must weight:	96,9° Oechsle
EAN Code:	9120009726365 9120009726327
Available in:	0,75 l 1,5 l
Control:	by Lacon
BIO Status:	wine made with organic Grapes AT-BIO-402

