

# Manhart 2019 Niederösterreich

## Vineyard

Origin:	Lower Austria
Quality grade:	Quality Wine
Grape variety:	Chardonnay, Pinot Gris , Pinot Blanc
Soil composition:	Chardonnay from loess soils, Pinot Gris from slate soils, Pinot Blanc 50% from loess & 50% from mica slate
Climate:	pannonian, continental
Training method:	guyot
Age of vines:	15 - 35 years
Density of plants:	4.000 to 5.000 vines / ha
Yield:	45 hl / ha
Cultivation method:	biological-dynamic, according to respekt-BIODYN

## Cellar

Harvest:	selective harvest by hand in 20kg crates on 10th and 18th September 2019
Maceration time:	partially 12 hours by Pinot Blanc & Chardonnay whole grape pressed
Fermentation:	Spontaneous fermentation in 300 lt & 2.500 lt oak barrels for 2-4 weeks by max 25° in small barrels, 22° in big barrels
Aging:	in new & used oak casks, until February on full lees, until bottling on fine lees
Bottling:	August 2020

## Wine

Vintage:

If you're a winemaker and allowed to wish for something - then it has to be a harvest year with a 9 in it! For whatever reason, the 9s always belong to the best vintages. After a winter that was once again very dry, and rather too mild, concerns about the bud break were relieved by a cool (at least, from today's point of view!) and rainy May. Therefore, flowering occurred as "normal" in mid-June and continued in a basically positive way - but, ultimately, not totally positive; fruit set was clearly below the record set in 2018. Although the summer was dry and partly hot as well, there were nevertheless phases of coolness and rain. The entire year overall was around two weeks later than in 2018 - though still a bit earlier than the vintages of the 1980s. Probably 2019 was a year of the "new normal"! The grape harvest began in the last week of August - for sparkling wine - and was completed by the end of the first week of October for Kamptal wines of origin. There were very few rainy days during this time. The physiological ripeness and the taste of the grapes along with the analysis of the juice all give us hope that 2019 will be one of the very good vintages. But it will take some time before we know how high up on the list it will be! While the quantity is clearly well below that of the 2018 vintage, it is likely only a little below the long-term average.

Tasting:

A visual beauty with a straw yellow hue and pronounced legs. The bouquet wafts with scents of dried apple slices, cress and lemon verbena. The demanding palate - dry as dust - reveals crisp acidity and a taut grip with discreet aromas of dates, slivered almonds and salt-crust grapefruit. Intense pressure and vital tension. A long, refreshing finish with a delicate tartness.  
(tasted by wine academic Johannes Fiala)

2021 - 2026

seafood and vegetarian dishes

12° - 14°C

no

Maturation potential:  
Food recommendation:  
Serving temperature:  
Decant:

## Data

Alcohol:	13 % vol
Residual sugar:	2,3 g/l
Acidity:	6,0 g/l
Total SO2:	71 mg/l
Available in:	0,75 l
Vegetarian / Vegan:	yes



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