

# Manhart 2020 Niederösterreich



## Vineyard

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

## Vintage

The 2020 Vintage - Summer like it used to be: pleasant, beautiful and without extreme heat. The weather was very dry - actually, too dry - until the end of April. But at the beginning of May, the long awaited rain finally arrived, and came back, again and again, at regular intervals. The distribution of rain ensured that our grapes remained healthy right through to late August. Only healthy growth builds a good basis for resistance. The harvest began in the second week of September. All were carefully selected by hand – healthy and ripe, of course - and placed gently into small crates. Once again in our cellar, nothing stood in the way of unaided spontaneous fermentation.

## Cellar

Harvest:	selective harvest by hand in 20kg crates from middle to end of September 2020
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; Pinot Gris spontaneously fermented on mash for 2 weeks
Aging:	in new & used oak casks, until February on full lees, until bottling on fine lees
Bottling:	March 2022



## Tasting

Golden yellow hue and green reflections. Distinct legs. Discreet fragrance - though still slightly closed because of its youth - with notes of apple pie, dried herbs, flint and candle wax. A very present, multi-layered palate delivering an array of flavours including orange, lemon, yellow apple and pretzel sticks. Fine extract sweetness with a piquant acidity. Mouthfilling; a smooth, creamy texture. The vital tension is uplifting and refreshing. A salty, mineral finish underscored with a green tea -with-lemon tone. (tasted by wine academic Johannes Fiala)

## Recommended with

seafood and fish dishes

Maturation potential:	2021-2026
Vegan:	yes

Alkohol **12,5%**

Restzucker: **3,9 g/l**

Säure: **7,4 g/l**

Gesamt SO<sub>2</sub>: **50 mg/l**