

2017 Ruländer mit ACHTUNG

Vineyard

Origin:	Austria
Quality grade:	Table Wine
Site:	Langenlois Ladner Elevation 350 m
Grape variety:	Pinot Gris (Synonym = Ruländer)
Soil composition:	gneiss, mica slate
Climate:	pannonian, continental
Training method:	Guyot
Ages of vines:	27 Jahre
Density of plants:	4.000 vines / ha
Yield:	40 hl / ha
Cultivation method:	biological-dynamic, according to „respekt BIODYN“

Cellar

Harvest:	selective picking by hand in boxes of 20 kg, end of September
Mash:	sorted and destemmed, whole berries
Fermentation:	mash fermentation, spontaneous in big oak casks (500 lt) for 4 weeks
Aging:	In small oak casks (300 liter) on full lees for 12 months without SO ₂ and for another 10 months in big oak casks (1250 liter) on fine lees, just a bit of SO ₂ added (15 mg/l) after the first racking

Bottling: August 2019, without filtration, without fining and no additional SO₂

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: Dark pink with a bit of amber gleam. The bouquet wafts with notes of strawberry jam, orange zest, propolis, smoke and graphite followed on the palate by delicate cherry, pomelo and incense-stick tones. Bone dry with vital acidity, gripping texture, grainy tannins, and a perfect touch of bitter minerality on the finish.

Food recommendation: all types of bacon

Maturation potential: 2020 - 2030

Serving temperature: 14 - 16 °C

Decant: Yes

Data

Alcohol:	11,5 %
Residual sugar:	1,4 g/l
Acidity:	4,4 g/l
Total SO ₂ :	29 mg/l
Must weight:	18° KMW
Available in:	0,75 l
Vegan:	Yes



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