

Ruländer mit Achtung 2018

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 on 11th September 2018
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 SO2 and for another 10 months in big oak casks (1250 liter) on fine lees, just a bit of SO2 added (15 mg/l) after the first racking
Bottling:	August 2020, without filtration, without fining and no additional SO2

Wine

Vintage:	WARM but NOT HOT This describes the weather conditions in general in 2018. February and March were very cold winter months. After an unusually warm January, the cold temperatures in February and March led to a later bud break – which meant that, in contrast to the prior two years, there was no damage caused by late frosts. Then came the second warmest Spring since 1767; this allowed for the vegetation to speed up significantly. One of the earliest flowerings ever recorded had been completed in most wine regions by the end of May. This vegetative head start held its own even during the hot Summer. While June was warm and brought moderate rainfall, the month of July was hot and delivered periods of pronounced heat and even drought. This affected especially the Weinviertel region. Irrigation – where possible – and other viticultural measures were urgently needed to protect young plants and shallow-rooted vineyards from stress overload. The harvest was already underway in August, although a cold air front arrived at the end of the month, setting the scene for a cooler picking period. Then came some unpleasant side effects - thunderstorms and heavy rain - which forced a partial interruption to the harvest. Fortunately, a mild, sunny and mostly dry September heralded the harvest's end. Picking was basically completed at the beginning of October. Even though October was warmer than usual with above-average temperatures in many areas, the grapes already were spending most of it in the cellars for vinification of this very good vintage.
Tasting:	Silky orange-red hue with olive green highlights. Exudes aromas of dates, licorice, graphite and dried herbs and some smoky notes. Tight structure and gripping tannins accompanied by flavours of candied fruit, cherry, blood orange, whey and truffles. Balanced acidity. Bone dry. Pow-erful and full of character - this wine shows more fruitness with air. (tasted by wine academic Johannes Fiala)
Food recommendation:	grilled meats and ash-coated goat cheese
Maturation potential:	2021 - 2031
Serving temperature:	14 - 16 °C
Decant:	Yes

Data

Alcohol:	11,5 %
Residual sugar:	1 g/l
Acidity:	4,6 g/l
Total SO ₂ :	35 mg/l
Available in:	0,75 l
Vegan:	Yes



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