

Ruländer mit Achtung 2020



Vineyard

Origin:	Austria / Weinland Österreich
Designation:	Table wine / Österreichischer Landwein
Site:	Langenlois Steinberg / Elevation: 350m
Grape variety:	Pinot Gris (=Ruländer)
Soil composition:	gneiss, mica-slate
Climate:	pannonian, continental
Training method:	Guyot
Age of vines:	30 years
Density of plants:	4.000 vines / ha
Yield per hectare:	40 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. Within four months, we ended up with as much rainfall as we usually have in an entire year. However, it was because of this constant water supply to the vines that all the vineyards showed gorgeous poise and magnificent development. The distribution of rain ensured that our grapes remained healthy right through to late August. In such a year, biodynamic farming - the interaction between humans, animals and plants - pays off in a very special way. It is our responsibility to keep the vines healthy and make sure that they achieve balanced growth. Only healthy growth builds a good basis for resistance.

Cellar

Harvest:	selective picking by hand in boxes of 20 kg on 06th October 2020
Maceration time:	sorted and destemmed, whole berries
Fermentation:	mash fermentation, spontaneous in oak barrels by max 25°C, 2 weeks
Aging:	in small used oak casks (300 lt) on full lees for 12 months without SO2 and for further 10 months on fine lees in big wooden casks. (1250 lt)
Bottling:	August 2022, without filtration, without fining and no SO2



Tasting note

Muted orange-brown tone. Deeply aromatic - wafting with scents of candied fruit, caramel, trail mix, graphite, sun-dried tomatoes and even pencil shavings. A bone dry wine with profound structure, tight tannins, mild acidity, plenty of grip - and remarkable flavours of dried fruit, dates and baked apple. This is for devoted friends of an alternative style. A high-minerality, monumental wine for the ages. (tasted by wine academic Johannes Fiala)

Recommended with

grilled meats and hard cheeses. A universal food companion.

Maturation potential:	2023-2033
Vegan:	Yes

Alcohol **11,5%**

Residual sugar: **1,0 g/l**

Acidity: **4,9 g/l**

Total SO2: **9 mg/l**

