

Pinot Noir 2018 Lower Austria

Vineyard

Origin:	Lower Austria
Designation:	Quality Wine
Vineyards:	Gumpoldskirchen & Langenlois
Grape variety:	Pinot Noir
Soil composition:	Loess in Langenlois, clay, gravel (calcareous soil) in Gumpoldskirchen
Climate:	pannonian, continental
Training method:	Guyot
Age of vines:	10 - 30 years
Density of plants:	4.000 to 5.000 vines / ha
Yield per hectare:	35 hl / ha
Cultivation method:	biological-dynamic, according to „respekt BIODYN“

Cellar

Harvest:	selective harvest by hand in 20 kg crates mid to end of August
Maceration time:	3 weeks
Fermentation:	Spontaneous, in wooden fermentation vats at 30° / 3 weeks
Aging:	12 months in small 300 lt. oak casks & 10 months in 2.500 lt. used oak barrels, before bottling 4 month in stainless steel tanks
Bottling:	no fining, unfiltered, with only a small amount of sulphur in February 2021

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:	Transparent ruby garnet hue. A Burgundian nose with notes of forest soil and roasted root vegetables. Also a touch of strawberry, licorice stick, dried plum, herbal tea and peanut butter. A highly elegant structure highlighted by silky tannins, appealing tones of spice and fruit - plum and blood orange - and balanced acidity. Wonderfully dry, and very gentle yet confident on the palate. Discreet and dignified.
Maturation potential:	2021 - 2026
Food recommendation:	white meat with roasted vegetables. Ideal with Coq au Vin.
Serving temperature:	14° - 16°C
Decant:	yes

Data

Alcohol:	12 %
Residual sugar:	1 g/l
Acidity:	5,3 g/l
Total SO ₂ :	37 mg/l
Available in:	0,75 l
Vegan:	yes

