

Gumpoldskirchen **Anning** Pinot Noir 2019

Vineyard

Origin:	Lower Austria
Designation:	Quality Wine
Site:	Gumpoldskirchen Braun, & Stocknarrn
Grape variety:	Pinot Noir
Elevation:	240 - 270 m
Soil composition:	lime gravel, very calcareous
Climate:	pannonian
Training method:	Guyot
Age of vines:	11 and 14 years
Density of plants:	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 on 3 th and 5 th September
Mash:	100% whole bunches with stems (whole grapes without squeezing)
Fermentation:	spontaneous fermentation in 2.200 lt wooden fermentation oak vats, by max. 30° C for 2 weeks
Aging:	12 months in 300 lt oak barrels, 6 months in big oak barrels
Bottling:	unfiltered, 12 th April 2021

Wine

Vintage: If you're a winemaker and allowed to wish for something - then it has to be a harvest year with a 9 in it! For whatever reason, the 9s always belong to the best vintages. After a winter that was once again very dry, and rather too mild, concerns about the bud break were relieved by a cool (at least, from today's point of view!) and rainy May. Therefore, flowering occurred as "normal" in mid-June and continued in a basically positive way - but, ultimately, not totally positive; fruit set was clearly below the record set in 2018. Although the summer was dry and partly hot as well, there were nevertheless phases of coolness and rain. The entire year overall was around two weeks later than in 2018 - though still a bit earlier than the vintages of the 1980s. Probably 2019 was a year of the "new normal"! The grape harvest began in the last week of August - for sparkling wine - and was completed by the end of the first week of October for Kamptal wines of origin. There were very few rainy days during this time. The physiological ripeness and the taste of the grapes along with the analysis of the juice all give us hope that 2019 will be one of the very good vintages. But it will take some time before we know how high up on the list it will be! While the quantity is clearly well below that of the 2018 vintage, it is likely only a little below the long-term average.

Tasting: Bright ruby-red hue with crimson reflexes. A fruity bouquet with scents of Amarena cherry and plum cake. Noble concentration with a taut structure, a mineral core, enormous grip and tight tannins. The palate exudes super clean and clear red berry fruit - lingonberry and cranberry - and a hint of graphite. Bone dry with fine acidity and wonderful harmony; a calm and noble wine of great Burgundian character. Youthful with beautiful potential. (tasted by wine academic Johannes Fiala)

Maturation potential:	2022 - 2032
Food recommendation:	poultry, coq au vin and rabbit
Serving temperature:	14 - 16° C
Decant:	yes
Vegan:	yes

Data

Alcohol:	12,5%
Residual sugar:	1 g/l
Acidity:	5,3 g/l
Total SO ₂ :	51 mg/l
Available in:	0,75 l 1,5 l



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