

Langenlois **Dechant** Pinot Noir 2019

Vineyard

Origin:	Lower Austria
Designation:	Quality Wine
Vineyards:	Langenlois Dechant
Grape variety:	Pinot Noir
Soil composition:	loess
Climate:	pannonian, continental
Training method:	Guyot
Age of vines:	20 years
Density of plants:	4.500 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 17 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:

Silky ruby-red hue with a bright rim. The nose is complex with scents of cherry, blood orange, beetroot and other root vegetables, Ashanti and forest soil. The palate, lean and fruit-driven, reveals discreet tannins, graceful extract sweetness and lively acidity with notes of Amarena and sour cherry. The finish, with a fine tartness, first shows a silky texture and then yields a taut mineral grip. (tasted by wine academic Johannes Fiala)

Maturation potential:	2022 - 2032
Food recommendation:	roasted vegetables
Serving temperature:	14 - 16° C
Decant:	yes
Vegan:	yes

Data

Alcohol:	12%
Residual sugar:	1 g/l
Acidity:	5,2 g/l
Total SO ₂ :	42 mg/l
Available in:	0,75 l 1,5 l



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