

Gumpoldskirchen **Gumpold 2019**

Vineyard

Origin:	Thermenregion
Designation:	Quality Wine
Site:	Gumpoldskirchen Brindlbach (Chardonnay), Satzing (Zierfandler) and Tagelsteiner (Rotgipfler)
Grape variety:	Chardonnay, Zierfandler und Rotgipfler
Soil composition:	lime gravel, clay
Climate:	pannonian
Training method:	Guyot
Age of vines:	10 and 40 years
Density of plants:	4.000 – 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 10th September Rotgipfler, 12th September Chardonnay and 18th September Zierfandler
Maceration time:	whole cluster pressing and 12 hours maceration time (Zierfandler)
Fermentation:	spontaneous fermentation in 300 lt and 600 lt used oak barrels by 25° for 1 month
Aging:	on full lees without SO ₂ for 12 months and another 9 months on fine lees in stainless steel tanks (Chardonnay) and big oak barrels
Bottling:	15 th June 2021, unfiltered

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: Golden yellow with oily tears. The aroma is complex with scents of dried fruits, pear, hops, yarrow, a touch of beeswax and some wet stone. On the palate are tones of firm yellow fruit, apple sauce and dates. Full-bodied with significant extract and balanced acidity. A tightly woven wine with a chalky texture, enormous grip and a fine, tart finish (think pomegranate seeds). A guaranteed long life. (tasted by wine academic Johannes Fiala)

Food recommendation:	wok dishes
Maturation potential:	2022 - 2037
Serving temperature:	12° - 14°C
Decant:	2 hours

Data

Alcohol:	13 %
Residual sugar:	1,5 g/l
Acidity:	5,7 g/l
SO ₂ total:	83 mg/l
Available in:	0,75 l 1,5 l 3,0 l
Vegan:	Yes



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