

Gumpoldskirchen Anning Pinot Noir 2021



Vineyard

Origin:	Lower Austria
Designation:	Quality Wine
Site:	Gumpoldskirchen Braun & Stocknarrn; Elevation: 240 – 270 m
Grape variety:	Pinot Noir
Soil composition:	lime gravel, very calcareous
Climate:	pannonian
Training method:	Guyot
Age of vines:	14 and 16 years
Density of plants:	5.000 vines / ha
Yield per hectar:	35 hl / ha
Cultivation method:	biological-dynamic according to respekt-BIODYN

Vintage

In the first months, we were accompanied by very dry, cool weather. This slowed down the bud break process, which in turn spared us the consequences of a late frost. In June, we enjoyed some hot days, though the summer overall was rather volatile with a number of thunderstorms. After such a mixed summer, the autumn was absolutely beautiful and showed its best side. Wonderful harvest conditions and healthy grapes gave us a picture-perfect vintage. On October 23rd, we completed our harvest with joyful anticipation of a very promising 2021 vintage.

Cellar

Harvest:	selective harvest by hand in 20 kg crates on 14th September 2021
Maceration time:	100% whole bunches with stems (whole grapes without squeezing)
Fermentation:	spontaneous in 2.200 lt used fermentation oak vats, by max 29°C for 2 weeks
Aging:	12 months in 300 lt oak barrels, 8 months in big oak barrels
Bottling:	2nd June 2023, unfiltered



Tasting note

Bright cherry red hue. A fruit-accented bouquet wafting with Amarena cherry, plum, wild game pâté with cranberry, a hint of lilac and, of course, forest floor, which lends varietal typicity. Lovely mouthfeel and notes of blackberry yoghurt, sour cherry, blood orange and sea buckthorn with a hint of saltiness. Vital acidity and elegant extract sweetness. Plentiful tight, firm tannins. An elegant and powerful wine with a long, refreshing finish. Opens up beautifully with air. (tasted by wine academic Johannes Fiala)

Recommended with

game dishes and pâtés

Maturation potential:	2023-2033
Vegan:	Yes

Alcohol **12%**

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

Acidity: **5 g/l**

Total SO₂: **40 mg/l**

