

Langenlois Dechant Pinot Noir 2021



Vineyard

Origin:	Lower Austria
Designation:	Quality Wine
Site:	Langenlois Dechant; Elevation: 300 m
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 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 27th 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

Transparent ruby red hue. A discreet bouquet yielding dried plum, cranberry, Amarena cherry, Malaga ice cream, root vegetables and olive paste. Beautifully lightfooted - prances across the palate. Fruit driven with lively acidity and flavours of blood orange, sour cherry and graphite. Discreet tannins, cool appearance, lovely varietal typicity with true Burgundian character. Opens with air to a fuller wine. A long refreshing finish. (tasted by wine academic Johannes Fiala)

Recommended with

pasta dishes - Spaghetti Bolognese

Maturation potential:	2023-2033
Vegan:	Yes

Alcohol **12%**

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

Acidity: **5,1 g/l**

Total SO₂: **24 mg/l**

