

Gumpoldskirchen Gumpold 2021



Vineyard

Origin:	Thermenregion
Designation:	Quality wine
Site:	Gumpoldskirchen Brindlbach (Chardonnay), Satzing (Zierfandler) und Tagelsteiner (Rotgipfler)
Grape variety:	54% Chardonnay, Zierpfandler 25%, Rotgipfler 11%, Riesling 7%, Traminer 3%
Soil:	clay sediment interspersed with lime gravels
Climate:	pannonian
Training method:	Guyot
Age of vines:	10 (Satzing, Tagelsteiner) and 40 years (Brindlbach)
Density of plants:	4.000 to 5.000 vines / ha
Yield per hectare:	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 from 23rd September to 23rd October 2021
Maceration time:	whole cluster pressing (Chardonnay, Rotgipfler) and 12 hours maceration time (Zierfandler)
Fermentation:	spontaneous in 300 l and 600 l oak barrels by max. 25° for 1 month
Aging:	on full lees without SO2 for 12 months and another, 8 months on fine lees in stainless steel tanks after blend
Bottling:	unfiltered! 1st June 2023

Tasting

Yellow hue with green reflections. The nose exudes charming fruity scents of nectarine, greengage and dried pear plus accents of chestnut and cardamom. With a gentle mouthfeel and smooth texture, this pleasantly dry wine yields crisp acidity and fine minerality. It dances on the palate, but accelerates on the finish – a fruit basket of pear, powerful citrus notes, salted orange slices and a lengthy lemon juice expression. (tasted by wine academic Johannes Fiala)

Food recommendation

this versatile food companion pairs especially well with fish.

Maturation potential:	2023-2038
Vegan:	Yes



Alkohol **13%**

Restzucker: **1,0 g/l**

Säure: **7,2 g/l**

Gesamt SO2: **47 mg/l**

