

# Pinot Noir 2020 Niederösterreich



## Vineyard

Origin:	Niederösterreich (Gumpoldskirchen & Langenlois)
Designation:	Quality Wine
Grape variety:	Pinot Noir
Soil:	loess (Langenlois) and clay, gravel and calcareous soil in Gumpoldskirchen
Climate:	pannonian, continental
Training method:	Guyot
Age of vines:	10 - 30 years
Density of plants:	4.000 bis 5.000 vines/ha
Yield per hectar:	35 hl/ha
Cultivation method:	biological-dynamic, according to „respekt-BIODYN“

## Vintage

Summer like it used to be: pleasant, beautiful and without extreme heat. The weather was very dry - actually, too dry - until the end of April. But at the beginning of May, the long awaited rain finally arrived, and came back, again and again, at regular intervals. Within four months, we ended up with as much rainfall as we usually have in an entire year. However, it was because of this constant water supply to the vines that all the vineyards showed gorgeous poise and magnificent development. The distribution of rain ensured that our grapes remained healthy right through to late August. In such a year, biodynamic farming - the interaction between humans, animals and plants - pays off in a very special way. It is our responsibility to keep the vines healthy and make sure that they achieve balanced growth. Only healthy growth builds a good basis for resistance.

## Cellar

Harvest:	selective harvest by hand in 20 kg crates mid of September 2020
Maceration time:	3 weeks
Fermentation:	Spontaneous, in wooden fermentation vats at 30° / 3 weeks
Aging:	12 months in small 300 lt. oak casks & 10 months in big oak barrels, before bottling 4 months in stainless steel tanks
Bottling:	no fining, unfiltered, with only a small amount of sulphur in August 2022

## Tasting

Light ruby red hue. Deep and multi-layered on the nose with scents of forest soil, dried plum, black olive, cocoa powder, soy sauce, patchouli and graphite. A lightfooted wine, dry as dust, with fresh acidity and flavours of sour cherry, blood orange, bitter chocolate, sultanas and dried herbs. Gentle tannins, mineral grip and a good mouthfeel. Complex with varietal typicity. (tasted by wine academic Johannes Fiala)

## Food recommendation

Wok vegetables, curry dishes

Maturation potential:	2023-2028
Vegan:	Yes



Alkohol **12%**

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

Säure: **5,2 g/l**

Gesamt SO<sub>2</sub>: **46 mg/l**



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