

Gumpoldskirchen Anning Pinot Noir 2020



Vineyard

Origin:	Lower Austria
Designation:	Quality Wine
Site:	Gumpoldskirchen Braun & Stocknarn; Elevation: 240 – 270 m
Grape variety:	Pinot Noir
Soil composition:	lime gravel, very calcareous
Climate:	pannonian
Training method:	Guyot
Age of vines:	12 and 15 years
Density of plants:	5.000 vines / ha
Yield per hectare:	35 hl / ha
Cultivation method:	biological-dynamic according to respekt-BIODYN

Vintage

The 2020 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 on 10th and 16th September 2020
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, 6 months in big oak barrels
Bottling:	26th August 2022, unfiltered

Tasting note

Cherry red hue. Noble restraint on the nose with notes of dried leaf, undergrowth, cranberry, juniper and Cornelian cherry. Silky mouthfeel, well-proportioned body - quiet and dignified - delicate tannins and balanced acidity. Gains enormously with air in a large Burgundy glass. The palate exudes bell-clear dark berry fruit, Amarena cherry and a hint of sandalwood; varietal typicity with international stature - shows what Pinot Noir really can do. (tasted by wine academic Johannes Fiala)

Recommended with

game dishes / rabbit

Maturation potential:	2023-2033
Vegan:	Yes

Alcohol **12,5%**

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

Acidity: **4,8 g/l**

Total SO₂: **50 mg/l**

