

# Langenlois Dechant Pinot Noir 2020



## 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 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 21st 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

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: **5,3 g/l**

Total SO<sub>2</sub>: **50 mg/l**

