

# Dechant Pinot Noir 2023



## 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:	23 years
Density of plants:	4.500 vines / ha
Yield per hectare:	35 hl / ha
Cultivation method:	biological-dynamic according to respekt-BIODYN

## Vintage

With some ups and downs, the 2023 vintage wasn't just good – it was very good. After a dry Winter and rainy April and May, flowering began a little late this year - in mid-June - and was complete already after just 10 days of perfect weather conditions. Summer had a dry start – but the rain and cooler days at the beginning of August were optimal for the development of the grapes. We began harvesting on 7 September, but were caught by surprise with a heavy thunder- and hailstorm in mid-September. Thankfully, we got off lightly, and were able to complete the harvest on 18 October - happy and satisfied with this 2023 vintage!

## Cellar

Harvest:	selective harvest by hand in 20 kg crates on 27th September 2023
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 4 weeks
Aging:	12 months in 300 lt oak barrels, 6 months in stainless steel tanks
Bottling:	February 2025, unfiltered

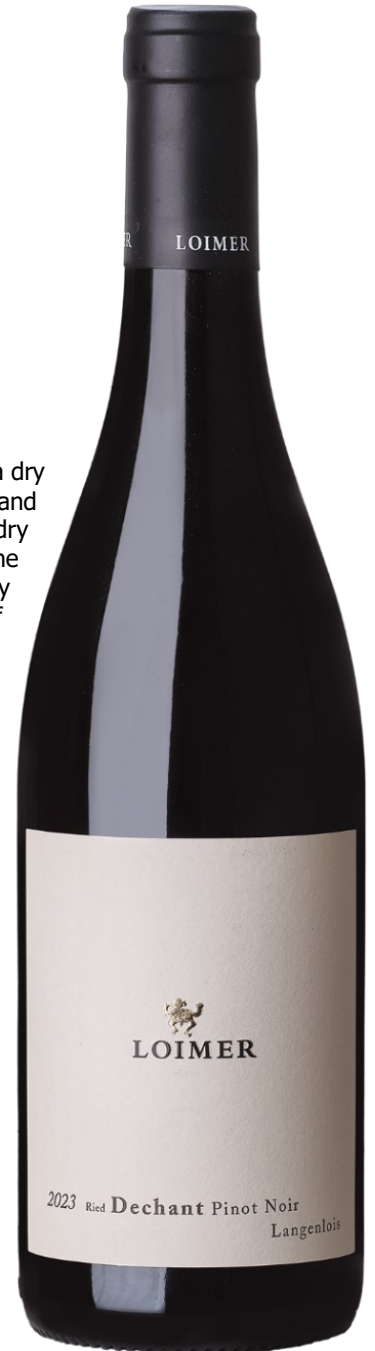
## Tasting note

Transparent ruby-garnet hue. Floral scents of violets and lilacs along with notes of dried prune, cherry and a hint of leather; fruit aromas dominate as the wine opens. The palate is taut and reflects an elegant body, a chalky texture and a firm tannic grip. Salty, vibrant and wonderfully dry with discreet fruity flavours - cherry, cranberry and blood orange - and a long, refreshing finish. Its cool character, varietal typicity and sophistication are even more evident with air. (tasted by wine academic Johannes Fiala)

## Recommended with

antipasti, roasted vegetables and lean bacon

Maturation potential:	2025-2035
Vegan:	Yes
Nutrients & ingredients:	E: 290 kJ/69 kcal



Alcohol **12%**

Residual sugar: **1,4 g/l**

Acidity: **4,7 g/l**

Total SO<sub>2</sub>: **26 mg/l**

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