

Pinot Noir
(Blauburgunder)
2015

This Blauburgunder was made with the ripest Pinot Noir grapes, especially from the top vineyards Dechant and Käferberg.

The Dechant vineyard site is comprised of calcareous loess-clay soil terraces on the south-east slope. On the higher terraces is the clay with ancient rock and gravel deposits. Usually strict selection is necessary in wet vintages in order to obtain first-class grapes.

The Käferberg vineyard site is located at the upper end of an eastern slope at about 300 metres above sea level – in the north of the town of Langenlois. Preserved calcareous, clayey marine deposits are found there.

This soil is similar to that of the famous Château Petrus in Pomerol, and produces an extremely dense wine. The top layer is partly of sand and partly of primary rock.

A traditional vinification includes one and a half weeks maceration followed by maturation in 2 to 3 years old 300 liters Austrian oak barrels.

Tasting Note:

Bright ruby red with garnet reflections and a slightly transparent rim, brilliant bouquet, pure black- & sour cherry and white currants, forest berries with a touch of herbal spice and decent toasting, soft at the beginning with moderate weight, then sappy, fresh and fruity carried by an elegant backbone of still juvenile tannins and animating acidity, elegant yet tightly woven with a long delicate finish.



ORIGIN & VINIFICATION

Region: Niederösterreich
Soil Type: mixed composition
Elevation: 260 – 340 m
Slope Face: -
Harvest Date: 25. – 26. October 2015
Skin Contact: -
Ageing: small/big wooden casks
Bottling Date: End of September 2016

WINE DETAILS

Alcohol: 13 %vol.
Acidity: 6 g/l
Residual Sugar: dry
Serving Temperature: 12 – 15° C
Food Pairing: Pasta, barbecues in summer, beef, lamb, venison, Asian Dishes, stew, gratin
Bottled in: 75cl