

Pinot Noir
(Blauburgunder)
2016



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:

Opens with a deep, fresh and Burgundian bouquet of ripe yet elegant black berry fruit intertwined with a chalky finesse. Clear, fresh and silky on the palate, this is a tight, fresh and chalky, remarkably refined Pinot with a long finish. Tasted at the domain in September 2019. (Stephan Reinhardt, Robert Parker "The Wine Advocate" (March, 2020)

ORIGIN & VINIFICATION

Region: Niederösterreich
Soil Type: mixed composition
Elevation: 260 – 340 m
Slope Face: -

Harvest Date: 28. - 30. September 2016
Skin Contact: -
Ageing: small/big wooden casks
Bottling Date: End of August 2018

WINE DETAILS

Alcohol: 12.5 %vol.
Acidity: 5.9 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