

Pinot Noir

Reserve

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 meters 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.

Tasting Note:

Ruby red with lightly muted core and a garnet rim, intriguingly pure yet complex, still a little subdued, a juvenile bouquet of forest berries, cherries and currant, with a touch of lilac, vanilla, noble wood and spices (sandal, cinnamon, pepper), soft and dry entry, then instantly juicy and fresh, the fruit is persistent and well tamed, black cherries and mashed red berries, medium body while tightly structured, showing delicate tannins, spicy and slightly toasty with the multilayered fruit following through to a surprisingly long finish, great pleasure, great potential.

ORIGIN & VINIFICATION

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

Harvest Date: 18. – 26. September 2015
Skin Contact: 3 weeks
Ageing: small wooden casks
Bottling Date: May 2017

WINE DETAILS

Alcohol: 13,5 %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