



Pinot Noir

Reserve

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 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:

Asparagus-spiciness and some verbena; delicate raspberry fruit, accentuated but remaining thoroughly subtle, still finding its bearings; fine varietal typicity without ever seeming forward, lovely volume & easy flow, velvety tannins & early harmony; the cool nature of the vintage plays along quite positively, elegant & seductive – a lovable interpretation of Pinot.



ORIGIN & VINIFICATION

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

Harvest Date: 29. – 30. September 2016
Skin Contact: 3 weeks
Ageing: small wooden casks
Bottling Date: October 2018

WINE DETAILS

Alcohol: 13 %vol.
Acidity: 5.9 g/l
Residual Sugar: dry

Serving Temperature: 15 – 18° C
Food Pairing: Pasta, barbecues in summer, beef, lamb, venison, Asian Dishes, stew, gratin

Bottled in: 75cl – 150cl