

Pinot Noir

2014 Niederösterreich

Vineyard

Origin:	Lower Austria
Designation:	Quality Wine
Vineyards:	in Gumpoldskirchen & Langenlois
Grape variety:	Pinot Noir
Soil composition:	Loess in Langenlois, clay, gravel (calcareous soil) in Gumpoldskirchen
Climate:	pannonian, continental
Training method:	Guyot
Age of vines:	10 - 20 years
Density of plants:	5.000 vines / ha
Yield per hectar:	25 hl / ha
Cultivation method:	biological-dynamic, according to „respekt BIODYN“

Cellar

Harvest:	selective harvest by hand in 20 kg crates middle of September
Maceration time:	3 weeks
Fermentation:	Spontaneous, in wooden fermentation vats at 30° / 3 weeks
Aging:	12 months in small 300 lt. oak casks & 6 months in 2.500 lt. used oak barrels, before bottling 2 months in stainless steel tanks
Bottling:	no fining, unfiltered, with only a small amount of sulphur in Mai 2016

Wine

Vintage:	The Vintage with Two Sides – Now in the Cellar! Up to the end of July, the weather was ideal, but then came a difficult August. September and October were warm, but wet. The grapes, of course, evolved accordingly; strict, meticulous selection was the name of the game! The result: light to medium-bodied, clean, fresh and fruit forward wines. A “ready to drink” vintage! And what fantastic quality – especially the wines from Gumpoldskirchen and our premium sites. Ultimately, it can be said – and without exaggeration - all's well that ends well!
Tasting:	Beautiful aroma of red berries. Also a little mineral. The taste is a little rustic, but charming and nimble. Fine pure red cherry fruit. Tannins are soft and will be very well integrated with some ageing. The body is slim, yet light-footed and very fine for such a difficult vintage. Very fresh and invigorating and spicy in the finish. This is perfectly suitable for easy drinking without sacrificing class. Well done!
Maturation potential:	2016 - 2025
Food recommendation:	lamb, coq au vin
Serving temperature:	14° - 16°C
Decant:	yes
Vegan:	yes

Data

Alcohol:	12,5%
Residual sugar:	1,0 g/l
Acidity:	4,7 g/l
Must weight:	94,6° Oechsle
EAN Code:	9120009725467 9120009725443 9120009725436
Available in:	0,75 l 1,5 l 3,0 l
Control:	by Lacon
BIO Status:	wine made with organic Grapes AT-BIO-402

