



Pinot Noir Grand Select 2018



Vintage: After a long and very cold winter, especially in the final months, an extreme rise in temperature followed within a short time with very fast budding of the vines and unusually high spring temperatures up to 30 degrees. This was followed by one of the earliest vine blossoms of all times, which in some vineyards was completed by the end of May. Extensive rainfall in June brought the vineyards well supplied into a hot and increasingly dry summer. Already towards the end of July the first berries became soft and the

discoloration of the red varieties began, an unmistakable sign that we had to expect a particularly early harvest. In fact, this started unusually early. The first grapes for the base wines were harvested on August 20th, but also Chardonnays and Pinot Noirs for the prestigious Select and Grand Select were soon to be harvested. The decisions about the time of harvest were certainly very important in this vintage and from vineyard to vineyard very individual. Also our excellent equipment with cooling technology in the entire winery area was essential for the 2018 harvest. The vintage 2018 is characterized by very fine, well-balanced and juicy-drinking white wines and particularly well-structured deep-dark, spicy-fruity red wines, in all cases with very high storage potential. Exceptional maturity and flawless health of the grapes speak for an above-average vintage.

Soil: Nearly all of the grapes for the Pinot Noir Grand Select 2018 were grown in vineyards on Vienna's Bisamberg and in one vineyard on the Nussberg - with only the best grapes used. The soil of the Bisamberg consists of light, sandy loess over massive limestone, and the Nussberg soil comprises mainly weathered shell limestone also over massive limestone. The constant wind and relatively low rainfall, plus the significant drainage capacity of the sandy soil, make the Wiener Bisamberg an outstanding red wine area. And the Nussberg can be quite impressive for Pinot as well.

Vineyards and Cellar: The grapes were de-stemmed and the must was filled into open double barriques. These were transported immediately to the cooling cellar for cold maceration, which took place over approximately six days. Then spontaneous fermentation with natural yeasts took place at a normal temperature. After the fermentation and another short maceration, the must was pressed and filled into Burgundian barriques - 50% of these were new. A plentiful amount of yeast was put into the barrels with stirring at irregular intervals carried out over a 9-month period. After approximately 22 months, the barrique maturation was completed and the wine was blended together and filled into large barrels. One month later, the wine was bottled without any fining and filtration.

Tasting Notes: In the nose are ripe cherry and orange aromas along with a delicate spice undertone. The palate expresses ripe plum notes, a mineral texture, finesse acidity and soft, playful tannins. Highly elegant, more than medium-bodied and very Burgundian with a high development potential.

Technical Data: 13,5 % alc. vol; 4,9 g/l acidity; 1,0 g/l sugar.

