



Pinot Noir Grand Select 2019



Vintage: A rather mild winter turned into a normal spring, which corresponds to the long-term average. The bloom was a little earlier than usual and with very nice weather it passed quite quickly. Summer was on the warmer side, but there was regular rainfall, which contributed very well to the supply of the vines. These rains kept cooling off, which made the summer not as hot as it felt. In the second week of September, the harvest began with the earlier varieties and the lighter wines, and it quickly became clear to us that the quantities would be less than expected, but the qualities well above average. The acid values were also much higher than feared

and this led to a wonderfully aromatic vintage with a lot of liveliness and finesse, which seamlessly connects to the long line of great "9s".

Soil: Nearly all of the grapes for the Pinot Noir Grand Select 2019 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: 13,0 % alc. vol; 4,9 g/l acidity; 1,0 g/l sugar

