



## **PINOT NOIR 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:** The Grapes for the Pinot Noir Select 2019 are mainly from Vienna's Bisamberg vineyards as well as a vineyard on the Nussberg. The soils of the Bisamberg are comprised of light sandy loess on solid limestone, and the Nussberg features weathered shell limestone over solid limestone. The constant wind and the relatively low amount of rainfall together with the excellent drainage capacity of the sandy soils are what make the Bisamberg an outstanding red wine growing site. Of course, the Nussberg is no less of an ideal area for Pinot!

**Vineyards and cellar:** The grapes were destemmed and the must was then filled into modern punch down fermentation tanks. The must was immediately cooled so that fermentation did not begin for some days – cold maceration. After 5 days, spontaneous fermentation with natural yeast began; this lasted - with moderate temperature control – for approximately 7 days. Following the fermentation and another short maceration, the must was pressed and filled into Burgundian barriques - 25% of them new. As with the Chardonnay, the lees of the Pinot Noir was stirred in regular intervals, with the wine having extended contact with it. After 12 months, the first racking was made, then after a total of 18 months, the barrique maturation was completed and the wine was then blended into a large barrel. Bottling took place one month later without fining or 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 minerally texture, finesse-laden acidity and soft, playful tannins. Highly elegant, more than medium-bodied and very Burgundian with a good potential for development.

**Wine data:** 13,0 % vol. alc. 5,0 g/l acidity, 1,0 g/l residual sugar