



Pinot Noir Grand Select 2020

Vintage: The year began with an exceptionally dry winter without the usual water reserves being built up. And also spring started not only dry, but also exceptionally warm. However, there was neither late frost nor lasting problems due to the initially low water supply. The later beginning of spring led to well-balanced precipitation with medium to warmer temperatures. An overall very pleasant summer for the vines encouraged the development of more intense fruit notes in the grapes. Since September was also showing its best side, the harvest started again relatively early in order not to achieve too high sugar levels for our lighter wines. It was very noticeable

this vintage, that the Bisamberg with its loess soils showed much earlier maturity than the Nussberg with its heavier shell limestone and primary rock soils. At the beginning of October there was a lasting change in the weather. Suddenly the glorious late summer was over, cool temperatures, repeated rain and tough early morning fog made the harvest very difficult. Fortunately, the vines with their grapes were now at such a high physiological maturity that the rain and the damp fog in particular could no longer affect the quality. In late October we waited patiently, sometimes for several days, to continue with the harvest. The completion only succeeded towards mid-November, as late as it had not been for a long time.

Soil: Nearly all of the grapes for the Pinot Noir Grand Select 2020 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: Alcohol 13.5 % vol., Acidity 4.9 g/l, Residual Sugar 1.0 g/l