



Pinot Noir 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. 2020 appears surprisingly balanced and of high quality, with an elegance that we would not have expected before the harvest.

Soil: The Grapes for the Pinot Noir Select 2020 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: On the nose you get ripe cherry and orange aromas underlined with a delicate spice. The palate expresses ripe plum notes, a mineral texture, fine acidity structure and soft, playful tannins. Highly elegant, more than medium-bodied and very Burgundian with a nice aging potential.

Wine data: Alcohol 13.5 % vol., Acidity 4.7 g/l, Residual Sugar 1.0 g/l