



Pinot Noir Select 2021

Vintage: An average but long winter was followed by a very cool spring, with the budding of the vines being particularly slow and exceptionally late. As expected, from mid-May the weather turned summery and the vines grew almost explosively, leading to normal flowering towards mid-June. The summer weather lasted for weeks, with no precipitation at all and the first young plants in the area already showed minor drought damage in mid-July. In addition, on July 17, a hailstorm swept over the Nussberg, which cost us 20 to 50% of the yield in these locations. Only those vineyards that were secured with hail protection nets, such as the Rosengartel and Ulm vineyards, were spared. In the beginning of August, summer was almost over, because

the night temperatures dropped unusually low and were more reminiscent of late summer in the mountains. The fruit of the grapes was particularly pronounced as a result, and the acid values remained at an unusually high level. September then was more the way we are used to, lots of sun and no rain brought us very good concentration with great maturity and distinctive acidity. The harvest began in the second week of September and, thanks to the excellent weather, was already over around October 20th. A crazy year full of surprises finally brought wonderful qualities with intense fruit and great potential with a little less yield.

Soil: The grapes for the Pinot Noir Select 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: "Cherries, raspberries, plums, leather, almond tones, grippy, dense, always elegant, exceedingly typical, incredibly high quality. A powerful Pinot Noir on a high level. Perhaps the best Pinot Noir Select in history." – Adi Schmid, *vinaria* Wineguide 2023/24

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