BLAUBURGUNDER **VOM MUSCHELKALK** 2022

IGT Weinberg Dolomiten



Variety:

100% Pinot Noir

Terroir:

Our highest vineyard site is located on the Gfillberg (Appiano Mountain) below the Mendel Mountains at approximately 600 meters above sea level. This is where the geological fault line runs between deep porphyry (dolomitic rock) subsoil with clayey sediments and gravelly, calcareous, and loamy alluvial soils interspersed with shell limestone. The airy slopes are well-ventilated and sundrenched, allowing for optimal ripening of the grapes. The wines produced here are characterized by elegance, freshness, and fruitiness.

Vine age: >25 years

Training system: Guyot system Yield per hectare: 45 hl

Vintage 2022

In 2022, a dry and mild winter was followed by a cool spring. Fortunately, we did not have any problems with frost. A very sunny and warm May led to early flowering. Due to the record hot and dry summer, there were few disease problems overall, but the vines were pushed to their limits in some cases due to the lack of rainfall. We were able to avoid drought damage through targeted irrigation. Harvest began in mid-September. The result was ripe and healthy grapes with slightly lower acidity levels.

Vinification:

Early and selected hand harvest. The grapes are destemmed and transported via a chute to a 2000 I fermentation vat. After a few days of pre-fermentation, fermentation occurs spontaneously with whole grapes thanks to natural yeasts. After about three weeks of maceration with careful manual punching down, the wine is gently pressed and clarified by natural sedimentation. Further refinement takes place for about 15 months in new and used 500 l oak barrels.

Bottling: July 2024 Bottles: 2500 Analysis:

Residual sugars: <1.0 g/l

Alcohol: 13 % Total acidity: 4.6 q/l

Tasting notes:

Our Pinot Noir presents itself in the glass with a ruby red. Its complex bouquet recalls raspberries, black cherries in syrup and cranberries. Vigorous and well structured, with a defined and particular profile, this Pinot Noir convinces the palate with its natural tannins, surprises with its freshness and its pleasant fruity taste, is savoury and persistent and elegant in the aftertaste. It is a Pinot Noir with character.

Serving recommandations:

It is the wine for special occasions, excellent in particular with roasted or grilled red meats, with game and with spicy cheeses.

Serving temperature: 16 °.

Tip: To fully develop its potential, the wine needs to oxygenate and should be served in Burgundian glasses.