

BLAUBURGUNDER VOM ROTEN KALK 2022

IGT Weinberg Dolomiten



Grape variety:

100% Pinot Noir

Soil and location

The historic Pinot Noir vineyard at 450 m above sea level near the Tschindlhof estate and the underlying Pagis vineyard are among the most valuable soils in Eppan. The fresh air coming down from the Mendola have a decisive influence on the climate. The clay soils here are very calcareous and are particularly suited to Burgundian varieties. The high iron content in the calcareous marl gives the Pinot Noir, among other things, a light blood orange flavor. The wines produced here are characterized by juiciness, freshness and fruitiness.

Age of the vines: 25 years;

Training system: Guyot

Yield per hectare: 45 hectoliters

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:

We harvest and select the grapes in several steps. The grapes are destemmed and transported via a chute to a 2000 l 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 2023

Bottles: 4000

Analysis:

Residual sugars: 2.2 g/l

Alcohol: 13.5%

Total acidity: 4.5 g/L, malolactic fermentation

Tasting notes:

Our Pinot Noir appears in the glass with a ruby red. Its complex bouquet recalls blood oranges and forest soil.

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. This is a Pinot Noir with character.

Serving recommendations:

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.