

BLAUBURGUNDER 2017

IGT Weinberg Dolomiten



Variety:
100% Pinot Noir

Terroir:
Our Pinot Noir grows on glacial moraine soils from the last glacial period, which are mixed with volcanic rock of mineral-rich quartz porphyry. The west-facing, airy slope is sunny and allows the grapes to reach optimal ripeness. **Vine age:** 25 years
Training system: Guyot
Yield per hectare 45 hl

Vintage 2017

2017 began with an exceptionally dry winter, which led to isolated winter damage, especially to our Pinot Blanc vines. A very mild spring caused an early budburst. As a result, a frost night at the end of April caused severe damage in many vineyards located at the foot of the hills. Thanks to the use of frost candles we could save our vineyards from most of the damage. The weather during the vine blossom was characterised by constant fair weather. In summer there were many hours of sunshine and little rain. In August then we got some heavy rainfalls. We started picking quite early at the beginning of September, which was very challenging due to many rainy days. Overall, the 2017 vintage was smaller in volume than usual. However, we are very satisfied with the wine quality.

Vinification:

We selected and harvested the ripe grapes by hand, destemmed them and transported them by gravity into 20hl fermentation vats. Then the fermentation took place, spontaneously thanks to natural yeasts. After about three weeks of maceration with daily manual punching down, the wine was gently pressed and clarified by natural sedimentation. Further ageing and malolactic fermentation took place in 50% new and 50% used 500l oak barrels. The wine was stored on the fine lees for 20 months.
Bottling: October 2019
N° bottles: aprox. 4000

Analysis:

Residual sugar: <1g/l
Alcohol: 14 %Vol.
Total acidity: 5,8 g/l

Tasting notes:

Fine ruby red colour in the glass. The bright fruit flavors of raspberries, sour cherry and cranberries, blood orange are underlined by a typical aroma of undergrowth. Delicate and well-structured, this straightforward and independent Pinot Noir convinces on the palate with present, natural tannin a surprising freshness and fruit sweetness. Salty, long-lasting and elegant on the finish.
A Pinot Noir with a strong expression.

Serving recommendation:

Serving temperature: 16°C
To develop its full potential, the wine needs time to breathe. It is ideally drunk from a Burgundy glass.
A versatile food companion for special moments, ideal with roasted or grilled red meat and matured cheese.