

BLAUBURGUNDER 2019

IGT Weinberg Dolomiten



Variety:
100% Pinot Noir

Terroir:
Our Pinot Noir vineyards are located partly on glacial moraine soils of very mineral-rich quartz porphyry and partly on deep porphyry subsoil (dolomite rock) with clayey sediments and gravelly alluvial soils containing lime and clay. The airy slopes are well ventilated and sun-drenched, allowing the grapes to ripen optimally.

Vine age: 25 years
Training system: Guyot
Yield per hectare 45 hl

Vintage 2019

The year 2019 began dry and warm, followed by a changeable April and a rainy, very cool early summer. The development of the vines was slow and led to a somewhat delayed flowering in June. It became midsummer warm, which favoured rapid and lush vine growth. The harvest then began a little later than in previous years in the first weeks of September. The beautiful autumn allowed us to wait for the ideal harvest time. The long ripening period and the beautiful weather at harvest created the conditions for a very good vintage.

Vinification:

We selected and harvested the ripe grapes by hand, destemmed them and transported them by gravity into 2000l 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: September 2021
N° bottles: aprox. 6000

Analysis:

Residual sugar: 1,5 /l
Alcohol: 13,5 %Vol.
Total acidity: 4,5 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.