

WEISSBURGUNDER

„In der Lämm“ 2020

Old vines

IGT Weinberg Dolomiten



Variety:

100% Pinot Blanc

Terroir:

Our vineyard "In der Lämm" is located in the municipality of Appiano at about 500 m above sea level. The west-facing, airy slope is very sunny and allows the grapes to reach perfect ripeness. Moraine soils from the last glacial period predominate here, mixed with volcanic rock of quartz-porphyr. In the partial shade of the traditional pergola system the grapes develop an elegant, complex fruit, which reflects this special terroir. The deep-rooted old vines do not require artificial irrigation.

Vine age: 60 years,

Training system: traditional Pergola

Yield per hectare: 55 hl

Vintage 2020

The winter of 2020 was dry and relatively mild until March. At the beginning of April, the vines sprouted somewhat early. Due to the warm temperatures in May, the young shoots developed well. The summer brought balanced weather with warm days, cool nights and sufficient rainfall. Shortly before and during the harvest, there was heavy rainfall, which made a very precise and selective harvest necessary. The meticulous work enabled us to achieve the desired ripeness and quality in the end. Overall, the 2020 vintage was very challenging, but the qualities in the cellar are very satisfactory.

Winemaking:

We harvested the best ripened grapes by hand in two selections.

After gentle pressing, the must was naturally clarified by sedimentation. A spontaneous fermentation with natural yeasts followed in used 500l oak barrels. After malolactic fermentation, the wine aged for nine months on full lees, followed by six months in stainless steel tanks until bottling.

Bottling: March 2022

N° Bottles: approx. 6000

Analysis:

Residual sugar: 1,5g/l

Alcohol: 13,5 %Vol.

Total acidity: 5,4g/l

Tasting notes:

The Pinot Blanc "In der Lämm" impresses with a bright straw yellow colour in the glass. The complex bouquet reminds of ripe fruit such as apple, pear and lemon, combined with a slightly earthy component, which comes from the mineral soils.

On the palate, the wine is full-bodied and creamy, with spicy notes accompanied by fine acidity. It impresses with a salty, long-lasting finish.

Serving recommendations:

Serving temperature: 10 – 12°C

To develop its full potential, the wine needs time to breathe. It is ideally drunk from a Burgundy glass.

Our Pinot Blanc is a versatile food companion, especially suitable for Mediterranean dishes, sea fish, white meat and aromatic cheese.