

WEISSBURGUNDER
„In der Lämm“ 2021
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 2021
After a snowy winter, the spring was characterised by a dry phase. The low temperatures in March and April led to an extraordinarily late budbreak. In June, flowering began about two weeks later than the long-term average. The summer was initially warm and dry, and in late summer there was sufficient rainfall with medium temperatures and cool nights, which led to a beautiful fruitiness and very good acidity in the 2021 vintage. The late harvest, starting in mid-September, was characterised by very beautiful autumn weather. The wines with their exciting, cool character reflect the exceptional vintage of 2021.

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 2023
N° Bottles: approx. 6000

Analysis:
Residual sugar: 3 g/l
Alcohol: 13,0 %Vol.
Total acidity: 4,7g/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.