

WEISSBURGUNDER
„In der Lämm“ 2018
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 2018
The year 2018 was characterized by a snowy winter, which gave the vines a very good water supply. Due to the cool temperatures at the beginning of spring, flowering took place later than in previous years. The following weeks alternated warm days with frequent rainy days. In the summer months it was very hot with temperatures up to 38°C. A beautiful September followed with many hours of sunshine, which allowed us to wait for perfect ripeness. The wines of this overall warm year are characterised by a beautiful structure and at the same time a great balance between acidity, flavour and length.

Winemaking:
We harvested the best ripened grapes by hand in three 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 2020
N° Bottles: approx. 4000

Analysis:
Residual sugar: <1g/l
Alcohol: 13,5 %Vol.
Total acidity: 5,9g/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.

