

## WEISSBURGUNDER

„Vom Muschelkalk“

2018

Old vines

IGT Weinberg Dolomiten



### Variety:

100% Pinot Blanc

### Terroir:

Our highest vineyard site is located on the east facing "Gfillberg" (Eppan Berg) below the Mendel Mountains at an altitude of about 600 metres above sea level. The subsoil of this special terroir consists of porphyry rock with clayey sediments and gravelly, lime- and clay-rich alluvial soils interspersed with shell limestone. The wines produced here are characterized by elegance, freshness and minerality. Our Pinot Blanc "Vom Muschelkalk" grows on up to 50 year old pergolas.

The deep-rooted vines do not need artificial irrigation.

**Age of the vines:** 50 years

**Training method:** traditional pergola system

**Yield per hectare:** 50 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:** May 2020

**N° bottles:** aprox. 2300

### Analysis:

**Residual sugar:** <1g/l

**Alcohol:** 13,0 %Vol.

**Total acidity:** 6,7 g/l

### Tasting notes:

The Pinot Blanc "Vom Muschelkalk" impresses with a bright yellow-green colour in the glass. The aroma exhibits citrus fruit notes with nuances of apple.

On the palate, the wine is characterised by a deep, harmonious natural acidity and a lively minerality that comes from the calcareous soil. The wine is elegant and long lasting.

### 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, breaded sea fish, white meat and aromatic cheese.