



Pinot Noir 2018

Langenlois

In our vineyards in the wine growing region Kamptal there is more Pinot Noir than you would at first expect. We owe this to my parents, who followed their passion decades ago planting it in different vineyards around Langenlois. Despite not having much experience with this burgundy grape variety, they did everything right when choosing the vineyards. Cool and well-ventilated sites prolong the grapes short growing season whilst protecting them from potential late frosts, enabling the wine to present its delicate and elegant side.

Origin and making of the wine

Our Pinot Noir vines are rooted in gneiss-based soils on windswept plateaus in between Langenlois and Schiltern - which lies northwest from Langenlois. The grapes are hand harvested in early September and then immediately transported in small perforated boxes to the winery. The grapes are crushed by foot, filled into open fermentation tanks with stalks and stems and left to spontaneously ferment without temperature control. After 14 days the wine is pressed and filled into 300-500-liter wooden barrels. Following 12 months of maturation we then select the best seven barrels and bottle them; the wine is left unfiltered.

Style

Clear, fruity and lively. Above all, our Pinot Noir "Village" is intended to capture the cool and elegant climate of Kamptal. Fresh red berry aromas set the tone, complemented by an autumnal earthy note. There is a lively acidity which does not overpower the soft and reserved tannins, contributing greatly to the structure of this delicate wine.

J FACTS

Grape variety: 100 % Pinot Noir

Origin: Lower Austria

Soil: Primary rock (gneiss) around Langenlois

ABV: 12.0 % vol

Ac: 4.9 ‰

RS: 1.0 g/l

Ageing potential: 2029

