



## Pinot Noir 2019

### 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 Alwins 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. Our Pinot Noir vines are rooted partly on calcareous soils, partly on gneiss on windswept plateaus.

### Making of the wine

The grapes were hand harvested and then immediately transported in small perforated boxes to the winery. The grapes were crushed, filled into open fermentation tanks with stalks and stems and left to spontaneously ferment without temperature control. After 14 days the wine was pressed and filled into 300-500-liter wooden barrels. The assemblage was made in large wooden barrels and the wine was bottled unfiltered.

### Style

Clear, fruity and lively. Above all, our Pinot Noir 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: Pinot Noir

Hand-picked grapes from organic farming

Soil: Primary rock (gneiss) and calcareous loess

ABV: 12.5 % vol.

Ac: 6.1 ‰

RS: 1.0 g/l

Ageing potential: 2029

