



J **FACTS**

Grape variety: Pinot Noir
Soil: Langenlois loess and primary rock
ABV: 13 %vol
Ac: 5.2 ‰
RS: 1.2 g/l
Ageing potential: 2033

Pinot Noir Reserve 2024

If you were to start a survey among winegrowers and ask us which variety presents us with the greatest puzzles, gives us the most challenges in the vineyard and which one we wouldn't want to miss under any circumstances, you would get exactly the same answer three times: Pinot Noir. We all want Pinot Noir, although the variety challenges us from pruning to harvest: It likes cool climates, but often produces its best results in warm vintages; it prefers to take root in limestone, but also produces amazing results - though not always - on clay-based and primary rock soils. In short: Pinot Noir is capricious and will not allow you to make a wrong decision. If you do everything right, however, it rewards you with aromas and textures that hardly any other grape variety in the world has to offer, revealing flavours that tell of both its typicity and the terroir in which it is rooted.

Origin & winemaking

The vines for our Pinot Noir Reserve are found in two vineyards that are characterised by different attributes. In the Schenkenbichl vineyard they are rooted in calcareous subsoil, while the Steinberg vineyard is based on gneiss foundations that are a few hundred million years older. At least as significant as the geological differences are the climatic differences, which are mainly caused by different exposures and pronounced differences in altitude (the plots of the Ried Steinberg are located at the top of the hill, those in the Ried Schenkenbichl lower down on the slope). Due to different harvesting times, the two sites were fermented separately, with part of the grapes being crushed and part being fermented whole bunch. The wine aged in 300-500 litre wooden barrels in our natural cellar and was bottled unfiltered.

Vintage 2024

With a good cushion of winter moisture in the soil, vegetation got off to a very early start in 2024. When winter returned at the end of April, we were once again reminded of how unpredictable nature can be. Frost damage in some vineyards required swift action and a great deal of patience. The flowering, which began very early at the end of May, already indicated a potentially early harvest. The warm summer with well-distributed rainfall allowed the vineyards to thrive beautifully, and even during the heat of August, the vines remained vital. The harvest of the first grapes for sparkling wine began as early as August 21. The main harvest demanded all our expertise and was marked by swift work, variable weather, and intensive selection. As winemakers, we embrace challenges, and in this unpredictable year, we managed to overcome them - from frost to heavy rainfall and a flooding Kamp River. By November, the young wines were already showing beautifully vibrant and full of promise. Shortly before the end of the year, we were delighted by a particularly wonderful surprise: Gault Millau named us the "Exceptional Winery of 2025."

Recommendation

An elegant accompaniment to beef, game and wild fowl.



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