

ABRAHAM ART PINOT NOIR 2019

IGT Weinberg Dolomiten



Variety:
100% Pinot Noir

Terroir:
Our Pinot Noir grows on glacial moraine soils from the last glacial period, which are mixed with volcanic rock consisting of mineral-rich quartz porphyry, micaschiste and granite.
The west-facing, airy hillside location is very sunny and allows the grapes to reach a perfect phenolic ripeness.
Vine age: ca. 25 years
Training system: Guyot
Yield per hectare: 45 hl

Vintage 2019

The year 2019 began dry and warm, followed by a changeable April and a rainy, very cool early summer. The development of the vines was slow and led to a somewhat delayed flowering in June. It became midsummer warm, which favoured rapid and lush vine growth. The harvest then began a little later than in previous years in the first weeks of September. The beautiful autumn allowed us to wait for the ideal harvest time. The long ripening period and the beautiful weather at harvest created the conditions for a very good vintage.

Vinification:

Selection of the smallest, best ripened grapes. 70% were destemmed, 30% were fermented with stems and without crushing in a 20hl fermentation vat made of French oak. The fermentation was spontaneous thanks to natural yeasts. After about three weeks of maceration with daily manual punchdowns, the wine was gently pressed and clarified by natural sedimentation. Further ageing and malolactic fermentation took place in 75% new and 25% used 500l French oak barrels. The wine aged on the fine lees for 20 months. Bottling: November 2018, without filtration

Bottling: August 2021, without filtration.

Bottles: approx. 1300

Analysis:

Residual sugar: <1,9 g/l

Alcohol: 14 %Vol.

Total acidity: 4,5 /l

Tasting notes:

A very complex, multi-layered, fruit-driven Pinot Noir with present, natural tannins and a surprising freshness. Salty, long-lasting and elegant on the finish.

A Pinot Noir with strong expression for special moments.

Serving recommendation:

Serving temperature: 16°C

To develop its full potential, the wine needs time to breathe. It is ideally drunk from a Burgundy glass.

A versatile food companion for special moments, for example with roasted or grilled red meat, with game and with ripe cheese.