

WEISSBURGUNDER

„Vom Muschelkalk“

2021

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 40-50 year old pergolas.

The deep-rooted vines do not need artificial irrigation.

Age of the vines: 40-50 years

Training method: traditional pergola system

Yield per hectare: 50 hl

Vintage 2021

After a snowy winter, the spring was characterised by a dry phase. The low temperatures in March and April led to an extraordinarily late budbreak. In June, flowering began about two weeks later than the long-term average. The summer was initially warm and dry, and in late summer there was sufficient rainfall with medium temperatures and cool nights, which led to a beautiful fruitiness and very good acidity in the 2021 vintage. The late harvest, starting in mid-September, was characterised by very beautiful autumn weather. The wines with their exciting, cool character reflect the exceptional vintage of 2021.

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: March 2023

N° bottles: aprox. 3000

Analysis:

Residual sugar: 3g/l

Alcohol: 13,0 %Vol.

Total acidity: 5 g/l, malolactic fermentation

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.