

WEISSBURGUNDER

„In der Låmm“ 2022

Old vines

IGT Weinberg Dolomiten



Variety:

100% Pinot Blanc

Terroir:

Our vineyard "In der Låmm" is located in the municipality of Appiano at about 500 m above sea level. The west-facing, airy slope is very sunny and allows the grapes to reach perfect ripeness. Moraine soils from the last glacial period predominate here, mixed with volcanic rock of quartz-porphyr. In the partial shade of the traditional pergola system the grapes develop an elegant, complex fruit, which reflects this special terroir. The deep-rooted old vines do not require artificial irrigation.

Vine age: 60 years,

Training system: traditional Pergola

Yield per hectare: 55 hl

Vintage 2022

In 2022, a dry and mild winter was followed by a cool spring. Fortunately, we had no problems with frost. A very sunny and warm May caused early flowering. Due to the record-breaking hot and dry summer, there were few problems with diseases overall, but the vines were partly pushed to their limits by the lack of rainfall. We were able to avoid drought damage through targeted irrigation. The harvest began in mid-September. Ripe and healthy grapes with slightly lower acidity values were the result.

Winemaking:

We harvested the best ripened grapes by hand in two 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: approx. 4500

Analysis:

Residual sugar: 1,7 g/l

Alcohol: 13,0 %Vol.

Total acidity: 4,7g/l

Tasting notes:

The Pinot Blanc "In der Låmm" impresses with a bright straw yellow colour in the glass. The complex bouquet reminds of ripe fruit such as apple, pear and lemon, combined with a slightly earthy component, which comes from the mineral soils.

On the palate, the wine is full-bodied and creamy, with spicy notes accompanied by fine acidity. It impresses with a salty, long-lasting finish.

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, sea fish, white meat and aromatic cheese.