

## ABRAHAM ART PINOT NOIR 2016

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 2016

2016 is an outstanding vintage that has challenged us in the vineyards. The growing season began very early, between the end of March and the beginning of April. It was wet and cool during flowering (end of May). A frosty night was also well survived. The summer months saw frequent and heavy rainfalls, along with a few hot sunny days. Fortunately, the dry weather from the end of August and a beautiful golden autumn turned the tide. All the conditions were in place for a high-quality harvest. The cooler temperatures at the beginning of the veraison retarded the ripening process of the grapes. The cool nights and warm days before harvest led to juicy, concentrated and complex white wines and especially promising, exciting red wines with good ageing potential.

### 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  
**N° bottles:** aprox. 1000

### Analysis:

**Residual sugar:** <1g/l  
**Alcohol:** 14 %Vol.  
**Total acidity:** 5,7g/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.