

ABRAHAM ART
PINOT NOIR 2021
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 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.

Vinification:
We hand-selected the healthy and most ripe grapes, destemmed them and placed them in a 2000-litre fermentation vat. Cold maceration for about 5 days before fermentation. Submerged cap fermentation for 21 days with daily manual pumping over of the marc to extract the best substances from the skins. The fermentation took place spontaneously thanks to the natural yeasts. The wine was gently pressed and clarified by natural sedimentation. Ageing took place in 500 and 300 litre oak barrels, 50% new and 50% used. After malolactic fermentation, the wine matured on fine lees for 17 months.

Bottling: July 2023, without filtration
Bottles: around 1900

Analysis:
Residual sugar: <2,6 g/l
Alcohol: 13,5 %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.