

Langenloiser Dechant

Blauer Burgunder

2014



The vines for this wine grow on chalky loess and clay soils on the southeastern terraced slope of the single vineyard Dechant. (that is the German equivalent of “Dean” – the vineyard of the priest was of course meant to be something special). In the more elevated sites, the soil is interspersed with decomposing primary rock.

A traditional vinification includes one and a half weeks maceration followed by maturation in 2 to 3 years old 300 liters Austrian oak barrels.

Tasting Note:

Spicy nose with red berry fruits; dry and refreshing taste of red and black berries, amarelle cherries and fresh garden herbs, elegant tannins leading to a fresh and spicy finish.

ORIGIN & VINIFICATION

Region: Niederösterreich
Single Vineyard: Dechant
Soil Type: Loess, loam
Elevation: 265 – 320 m
Slope Face: SE

Harvest Date: 6. – 7. October 2014
Skin Contact: -
Ageing: small/big wooden casks
Bottling Date: June 2016

WINE DETAILS

Alcohol: 12.5 %vol.
Acidity: 5.5 g/l
Residual Sugar: dry

Serving Temperature: 12 – 15° C
Food Pairing: Pasta, barbecues in summer, beef, lamb, venison, Asian Dishes, stew, gratin

Bottled in: 75cl