WEINGUT
BRÜNDLMAYER

Pinot Noir

Reserve

2021

This Reserve is a barrel selection of finest wines from perfectly ripened Pinot Noir grapes which have grown in our Lyra trellised vineyard on the "Erste Lage" Käferberg located in the north of Langenlois at the upper end of an eastern slope at about 300 meters above sea level.

Situated on a rise of marine deposits the exposed soil decomposed over the ages to create sandy clay. The top layers differ in almost every vineyard. They are composed partly of more or less rich Loess and partly of primary rock. The area where our Pinot Noirs are planted produces dense wines of subtle.

After macerating and fermenting about 3 weeks on the mash the wine is matured for around 24 months in 300l Austrian and French oak barrels (1st and 2nd filling) bottled unfiltered and allowed another 2 years of bottle age before its official release in late summer 2023.

Tasting Note:
Subtle scents of forest berries, black and cornel cherries, slightly floral with a whiff of smoke and toast, underlined by herbal components as well, pleasantly dry and firm on the palate showing its youth, presenting with a well concentrated density of aromas, with fine juicy fruit of raspberries, fresh cherries, interwoven with flavours of herbs & spice, as purist as gracefully and elegant, loaded with tension, great persistence and potential. Give it several hours of air before drinking a bottle at this early stage of development.

ORIGIN & VINIFICATION

Region: Niederösterreich
Single Vineyard: Käferberg
Soil Type: mixed composition
Elevation: 265 – 345 m
Slope Face: SE

Harvest date: 4th October 2021
Skin contact: 3 weeks
Ageing: small wooden casks
Bottling Date: 4th October 2024

ANALYSE & EMPFEHLUNGEN

Alcohol: 13 %vol.
Acidity: 6.1 g/l
Residuak Sugar: dry

Serving Temperature: 15 – 18° C
Food Pairing: Pasta, barbecues in summer, beef, lamb, venison, with some bottle age also many Asian Dishes, woks, stews, gratins, cheeses

Bottled in: 75cl – 150cl

AT-BIO-402
AT-Landwirtschaft

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