WEINGUT
BRÜNDLMAYER
LANGENLOIS – ÖSTERREICH

Pinot Noir

2022



This Pinot Noir is made of the ripest grapes from top vineyards such as Dechant and Käferberg.

The "Dechant" vineyard is comprised of well sheltered, calcareous loess terraces with south-easterly orientation. On the higher terraces there are clay and gravel deposits on ancient rock. Usually grapes achieve good matureness, but strict selection is necessary especially in vintages with wet weather, in order to obtain first-class fruit. The neighboring "Käferberg" is located at the upper end of a high south-eastern slope to the north-west of Langenlois. Preserved calcareous, clayey marine deposits are found there over sand or even gravels on a crystalline bedrock of gneiss, mica-schist or amphibolite.

A traditional vinification includes one and a half weeks of maceration followed by an 18 months maturation in 2 to 3 years old 300 liters Austrian and French oak barrels.

Tasting Note:
Opens with some smokey leafy spice, followed by wood-berries, plums and cherries as well as flowery tones; on the palate, pleasantly dry, and fresh with hints of typical red fruit (see above) before it reveals its nice backbone based on its well- integrated acidity and a juvenile grip with a hint of oak in the long, spicy finish.

Region: Niederösterreich
Soil Type: loess and maritime deposits on crystalline rock (see above)
Elevation: 260 – 340 m
Slope Face: East – South East

Harvest Date: 22nd of September 2022
Skin Contact: -
Ageing: small/big wooden casks
Bottling Date: 27th of January 2025

Alcohol: 12.5 %vol.
Acidity: 5.8 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:
37,5 cl – 75cl

Zwettler Straße 23 • A-3550 Langenlois • T +43 (0) 2734/2172 • bruendlmayer.at