

Pinot Noir Leithakalk 2013



CHARACTER

Deep ruby-garnet. A child of its origin: 20 metres of marine limestone cannot be concealed. The structure is taut and lively, the texture cool and precise – both highlight profound red berry fruit that wanders hand-in-hand over the palate with fresh herbs. The wine has been handled with silk gloves: brief maceration and the subtlety the variety demands. A thoroughly delicate experience, fine-boned and best paired with fish. 16°C and not a degree more is the optimal drinking temperature and a bigger, rounder wine glass is recommendable.

ORIGIN

Mini production from the Leithaberg slopes for an open-minded, attentive public. The name of this wine (Leithakalk = Leitha chalk) stems from the limestone and calcareous sandstone found in the *Mitterberg* and *Grosskirchenried* vineyards. *Goldberg* and *Weiern* are contrasting sites dominated by mica-schist. They lend this wine additional interesting mineral facets.

PRODUCTION

Bottled with conscientious handcraft and great care throughout the entire life cycle. The vineyards are currently being converted to biodynamic cultivation. Hand picked from mid to end of September. Spontaneous fermentation with three weeks on the skins in oak fermentation vats before gentle basket press. 18 months maturation in used 500-litre oak barrels.

SOBER FACTS

100% Pinot Noir • 13% Vol. • 4.6 g/l acidity • 1.0 g/l residual sugar • Contents (L): 0.75

Bottled early August 2015