

Umathum

Pinot Noir Unter den Terrassen zu Jois 2015

Wine Description

Bright ruby-red, in the nose light berry fruit with impressions of raspberries, smooth on the palate with deep fruit, balanced and full-bodied with fine finish

Wine Type: Still wine | red | dry

Alcohol: 13.1 %

Residual Sugar: 1.4 g/l

Acid: 4.8 g/l

Allergens: sulfites

Drinking Temperature: 16 - 18 °C

Aging Potential: high (10 years)

Optimum Drinking Year: 2019 - 2027

Vineyard

Vineyard Site:

From the Joiser Jungen Berg under the terrace walls, south-east exposure, warm and sheltered from the wind Subsoil calcareous, marl, deposits of the primeval sea, in the upper part of the slope slate soil, the topsoil is loamy with good water storage capacity, one of the oldest and most magnificent vineyards on Lake Neusiedl with documented designation of origin since 1524, former vineyard of Queen Mary of Hungary



Origin: Austria, Burgenland, Frauenkirchen

Quality grade: Österreichischer Qualitätswein

Site: Joiser Jungen Berg

Site Type: terraces

Varietal: Pinot Noir 100 % | 25 years
3900 plants/ha | 4800 liter/ha

Geographical Orientation:	east, south
Sea Level:	170 m
Soil:	marl lime

Harvest and Maturing

Harvest:	handpicked beginning/september
Grape Sorting:	mechanical
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mazeration:	completely destemmed 7 day(s) cold
Juice Extraction:	yes 5 %
Mash Fermentation:	complete destemming Stems: 0 % wooden fermentation stand 5000 L used barrel 7 day(s) temperature control: yes 28 °C 100 %
Fermentation Process:	pump over 1 - 2 x day Duration: 14 days
Filter:	layer filtration
Sulfur Added:	wine
Maturing:	small oak barrel 225 L used barrel 12 month(s)
Time on the Fine Yeast:	12 month(s)
Bottling:	glass cork middle/december 2016

Winery

Connected to the soil and always open to new things characterise our work. The vineyards are cultivated expertly and ecologically, the grapes are harvested exclusively by hand and the wine is given plenty of time to develop in the cellar.

Food recommendation

goes well with game, poultry and strong spicy dishes