

weninger

Pinot Noir vom Kalk 2015

Origin:	Austria, Mittelburgenland, Ritzing
Quality grade:	Österreichischer Qualitätswein
Site:	Kalkofen
Site Type:	hillside
Varietal:	Pinot Noir 100 % 19 years 5700 plants/ha 2500 liter/ha
Geographical Orientation:	south
Sea Level:	340 - 360 m
Soil:	lime loam

Cellar

Harvest:	handpicked September 15 - September 16
Malolactic Fermentation:	yes
Mazeration:	3 day(s) warm
Fermentation:	spontaneous wooden fermentation stand 4000 L used barrel
Maturing:	large wooden barrel 500 L used barrel 35 month(s)
Time on the Fine Yeast:	35 month(s)
Bottling:	natural cork beginning/march 2017 3300 bottles

Data

Wine Type:	Still wine red dry
Alcohol:	12.7 %
Acid:	5 g/l
Residual Sugar:	1 g/l
Total Sulfur:	< 28 mg
Certificates:	organic, Demeter, respect - BIODYN, bio-dynamic, LACON
Allergens:	sulfites
Drinking Temperature:	16 - 17 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2017 - 2027

Winery

Soil as the origin of life. Unbound yet deeply rooted.

