

Pinot Noir Reserve 2015

Origin:	Austria, Niederösterreich, Langenlois
Quality grade:	Qualitätswein
Site:	Dechant, Käferberg
Site Type:	terraces
Varietal:	Blauburgunder 100 % 26 - 46 years 3500 - 4000 plants/ha 2500 - 3000 liter/ha
Geographical Orientation:	south east
Sea Level:	265 - 345 m
Soil:	calcareous loess loam



lacon
INSTITUT

Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | September 18 - September 26 | 25 kg cask

Fermentation: spontaneous

Malolactic Fermentation: yes

Mash Fermentation: partly destemming | Stems: 30 % | 18 day(s) | 100 %
complete destemming | Stems: 0 % | 70 %

Maturing: 70 % | small wooden barrel | 300 L | used barrel | 18 month(s)
30 % | small wooden barrel | 300 L | new barrel | 18 month(s)
Time on the Fine Yeast: 18 month(s)
Bottling: beginning/may 2017

Data

Wine Type: Still wine | red | dry
Alcohol: 13.5 %
Acid: 5.9 g/l
Certificates: LACON
Allergens: sulfites
Drinking Temperature: 15 - 18 °C

Awards

The Wine Enthusiast: 93