

weninger



Pinot Noir vom Kalk 2015

On this southern site prospers Pinot Noir, the soil is very rich in lime and named Eurendsina. Beautiful name on a beautiful slope, situated 340 m above sea level in the neighbor village Ritzing. The loose limestone soil can be easily penetrated by the roots of the grape vines (to a depth of 5 meters).



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Variety	Pinot Noir
Alcohol	12,7%
Allergens	contains sulphites / vegan
Origin	Ritzing / Mittelburgenland
Climate	Pannonian with illyrian influences
Vineyard	Kalkofen
Soil	chalky warm soil, southern aspect
Age of vines	16 years
Altitude above sea level	342 meter
Cultivation method	organic, biodynamic according to Respekt, certified by Lacon AT-BIO-402
Clone & rootstock	diverse
Training system	Guyot
Density	5700 vines / ha
Crop	25 hl / ha
Harvest	selective hand harvest / September 15 & 16, 2015
Fermentation	spontaneous / 7 days of maceration
Ageing	35 months in small wooden barrels / natural malolactic fermentation
Acidity	5 g/l
Residual sugar	1 g/l
Sulphur total	28 mg/l
Bottling	3300 bottles / March 2017 / no filtration / own bottling plant
Drinking temperature	16-17°C

