## Pinot Noir single vineyard 2015



| VINEYARD-SITE | Setzluss  | Hochreit   | Haide   | Breitenteil  |
|---------------|---|--|---|--|
| Appelation    | Gols  | Gols   | <b>3</b> Gols   | Mönchhof   |
| Soil          | Loam, with minor gravel content, very chalky  | Gravel and sand with rich iron-content, no chalk   | sandy clay, rich, minor gravel content, rich in chalk   | fine loam with minor<br>gravel-content,<br>rich in chalk   |
| Terroir       | The vineyard is located on the Parndorf plateau north of the Salzberg. It is a cool location that promotes a slow maturity. We think that it is very well suited to fruitiness and the emphasis of finesse. | Just behind the Ried Ungerberg on the edge of the Parndorf Plateau, which is slightly higher but oriented to north-south and is extremely gravely and lime-free. As a result, light fruit berry flavors such as raspberry and red currant are supported. | This vineyard is located in the Heideboden-area, in the triangle with Ried Edelgrund / Gols and Ried Hallebühl / Frauenkirchen. It is already a few kilometers away from the lake and provides a dry microclimate. The soil has only a very low water storage capacity, a fact that keeps the berries very small. | This vineyard entirely lies on the Parndorf Plateau, an area about 30 m higher than the village of Gols. Here, our winegrowing area opens up to the wind from the Danube valley. The cooler days result in very slow ripeness and more intensive fruit and aromas. |
| Vines         | planted 2008, 15<br>different clones to get<br>a rich genetic profile<br>Planting density:<br>5500 vines/hectar   | planted 2001, selection<br>massale of JURIS family,<br>selected since more<br>than 100 years<br>Planting density:<br>5500 vines/hectar   | planted in 1985,<br>clone Dijon115<br>Planting density:<br>5500 vines/hectar  | planted in 1985,<br>clone Dijon 114<br>5500 vines/hectar   |
| Vinification  | handpicked, careful selection of the bunches, fermentation in open vats, punch downs<br>3-4 times a day, cool fermentation apx 28°C to avoid overextracting   |  |   |  |
| Education     | 1 year in used 500l barrel  |  |   |  |
| Analysis      | Alcohol: 13,5%vol.<br>Residual sugar: 1,1 g/l<br>Tartaric acidity: 4,9%o  | Alcohol: 13,5%vol.<br>Residual sugar: 1,0 g/l<br>Tartaric acidity: 5,0%o   | Alcohol: 13,5%vol.<br>Residual sugar: 1,2 g/l<br>Tartaric acidity: 5,1%o  | Alcohol: 13,5%vol.<br>Residual sugar: 1,0 g/l<br>Tartaric acidity: 5,2%o   |

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