

PINOT VOM BERG – BIRGIT BRAUNSTEIN

Burgenland



APPELLATION: Neusiedlersee-Hügelland

BLEND: Pinot Noir

WINEMAKER: Adriana Gonzalez

VINEYARD: _____

The grapes are sourced from the Heide vineyard on the slopes of the Leitha Mountains. The Pannonian climate, unique to this area has a continental influence that is moderated by Lake Neusiedl. The region has cold, wet winters, hot dry summers and a long mild autumn. High sunshine hours, cool nights and protection of the Leithaberg forests make the perfect microclimate to ripen grapes whilst maintaining good acidity. The soils are shell limestone.

VITICULTURE: _____

Viticulture is biodynamic. The influence of Lake Neusiedl extends the vegetation period of the vines to 250 days a year. Vineyards are cultivated without pesticides, and herbs and flowers flourish between the vines. Yields are controlled and each soil and microclimate is matched with the most suitable variety and rootstock.

WINEMAKING: _____

After hand-picking and sorting the grapes, fermentation takes place in stainless steel tanks with fourteen days maceration. This is followed by twelve months in small used oak barrels and large wooden cask.

WEBSITE: <http://www.weingut-braunstein.at>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

A light bodied, summery wine, with red berries and amarelle cherries on the nose. A year in oak gives balance and softness.