

PINOT NOIR - PETER WETZER

SOPRON



APPELLATION: Sopron

BLEND: Pinot Noir

WINEMAKER: Peter Wetzer

VINEYARD: _____

Peter purchased 2.5 hectares spread over 5 different terroirs in 2007. It was a long hunt for healthy soils that hadn't been party to the industrial farming that was commonplace during Communism. He found sites that were alive with flora and fauna, healthy cover crops and with exposures that only require 1-2 sprays of Sulphur per growing season. Everything is done by hand with zero tilling and trimming. Two vineyards in Sopron are used for this cuvée. Krafter features thirty-five-year-old vines planted on limestone. Kogl has forty-five-year-old vines planted on iron rich schist. Each vineyard has its own clonal selection, but sadly that information has been lost. Each vineyard contributes equal quantity to the final wine.

VITICULTURE: _____

Viticulture is Organic. Both sites are picked separately. The grapes arrive with extremely healthy yeast populations into the cellar.

WINEMAKING: _____

The wine was fermented with wild yeasts in open-top wooden vats with a third of the grapes as whole-clusters. After three weeks on the skins the wine is pressed off into old Hungarian barrels until it is racked for bottling the next year. Minimal Sulphur has been added, with no filtering or fining.



TASTING NOTES: _____

Juicy with black cherry, wild berries and vivid acidity. Powerful yet light, with vibrant complexity and earthy, mineral under tones.

WEBSITE: <http://wetzer-bor.com/en>

This wine is suitable for vegans and vegetarians.