



Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>Fritz Wieninger</b>
Closure	<b>Vinolok</b>
ABV	<b>13%</b>
Residual Sugar	<b>1g/L</b>
Acidity	<b>6.1g/L</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Biodynamic, Certified Organic, Vegetarian, Vegan</b>

## PRODUCER

Fritz Wieninger is considered a pioneer of the "New Vienna" wine movement, combining a sense of modernity and progress with the traditions of the region and of his family, who have been making wine for over 100 years. "I try to use the numerous facets of my grape material," Fritz says. "To be able to show the differences in site and vintage and to get the character of the vineyard into the bottle – this is my greatest challenge."

## VINEYARDS

Grapes for the Pinot Noir Select are mainly sourced from Wieninger's Bisamberg vineyards, with a portion coming from the Nussberg site. Compared to Nussberg, Bisamberg sees on average 20% less rain and 20% more wind and sun which, along with its distinct soil composition, results in expressive and complex wines. Nussberg's ancient alpine bedrock subsoil, which is interspersed with quartz veins, lends a creamy texture and pronounced minerality.

## VINTAGE

The 2023 vintage was marked by a prolonged, wet winter and a delayed but rapid bud break in May. Flowering occurred under optimal conditions in mid-June, followed by a perfect summer through July. Early August brought cool, rainy weather, with warmer conditions returning in the latter half of the month. A significant hail event at the end of August caused only limited damage. September offered exceptional ripening conditions, and the harvest began unusually early in the first days of the month, concluding swiftly by October 12th — the earliest finish on record. While yields were slightly below expectations, overall quality and ripeness levels were excellent.

## VINIFICATION

The grapes were carefully de-stemmed, and the must was transferred into modern punch down tanks. These were immediately transported to the cooling cellar, where a cold maceration period of approximately five days took place. After fermentation and a brief post-fermentation maceration, the must was gently pressed and racked into Burgundian barriques, 25% of which were new. A generous quantity of lees was added to the barrels, with bâtonnage performed at irregular intervals over the course of 12 months. After roughly 18 months of barrique maturation, the wine was blended and transferred to large barrels. One month later, it was bottled without fining or filtration.

## TASTING NOTES

Burgundian in style, this wine has an expressive nose, with aromas of red cherry and delicate spice. On the palate, supple tannins and crunchy acidity are coupled with notes of ripe plum and wet stone. This Pinot Noir has great finesse and potential for ageing.