

WEINGUT

MEYER - NÄKEL

2018 BLUE SLATE Dernauer Spätburgunder - VDP.Ortswein

The Pinot Noir has high demands on the location and demands all of the knowledge and craftsmanship of the winemaker. The labor-intensive steep and steep slopes around Dernau offer ideal conditions to elicit a balanced combination of color, fruit and burgundy bouquet from this grape variety. Reduced yields and a long ripening time on the cane enable the typical aroma and elegant acid and tannin structure. The slate soils of the Ahr give the Pinot Noir an unmistakable minerality that is second to none and makes it something unique.

THE VINEYARD

The secret of the Ahr wines is based on a perfect microclimate that is created by the geological conditions. The steep, south-facing vineyards offer optimal exposure to the sun. The prevailing weathered soils of slate and greywacke can easily be heated and are also able to store this heat. The narrow valley heats up quickly and offers the vines an ideal habitat.

VINIFIKATION

Old vines, careful vineyard work, consistent yield reduction and careful hand-picking are the prerequisites for this wine, which comes from extremely slate-shaped steep slopes. In the cellar, the quality achieved in the vineyard is preserved and the varietal character is preserved with a careful working method. The grapes are fermented on the mash with a standing time of a maximum of 18 days. The maturation takes place in 2 to 4 year old barriques for about 10 months. In this way, the wine receives an elegant tannin structure from the wood, without the typical mineral, finesse-rich character of the wine being masked.

THE WINE

This wine is strongly influenced by the minerality of the slate. In it the character of a Pinot Noir grown on this terroir is particularly evident. In the foreground there is an intense fruit of blackberry, blueberry, red currant and dark cherry in the nose, with subtle floral nuances and roasted aromas in the background. This is continued on the palate by a long finish with elegant tannins.

ANALYSE:

Alcohol: 13,5 % vol.
Residual Sugar: 0,2 g/l
Acidity: 5,7 g/l

