

WEINGUT

MEYER - NÄKEL

2018 BLAUSCHIEFER Dernauer Spätburgunder

VDP.Ortswein

The Pinot Noir places high demands on the location and demands all of the knowledge and craftsmanship of the winemaker. The labour-intensive steep and very steep slopes around Dernau offer ideal conditions for eliciting a balanced combination of colour, fruit and burgundy bouquet from this grape variety. Reduced yields and a long aging period on the vine enable the typical aroma and elegant acidity 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.

WEINREGION AHR

The secret of the Ahr wines is based on a perfect microclimate created by the geological conditions. The steep, south-facing vineyards offer optimal exposure to the sun. The prevailing weathered soils of slate and greywacke are easily heated and 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 manual harvesting are prerequisites for this wine, which comes from extremely slate-influenced steep slopes. In the cellar, the quality achieved in the vineyard is preserved and the varietal character preserved with careful working methods. The grapes are fermented on the skins for a maximum of 18 days. The aging takes place in 2 to 4 year old barriques for about 10 months. In this way, the wine gets an elegant tannin structure from the wood, without the typically mineral, finesse-rich character of the wine being masked.

THE WINE

This wine is strongly characterized by the minerality of the slate. It shows the typical character of a Pinot Noir grown on this terroir. In the foreground is the intense fruit of blackberries, blueberries, red currants and dark cherries on 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.

RS: 0,2 g/l

Acidity: 5,7 g/l

