

Manhart 2018 Niederösterreich

Vineyard

Origin:	Lower Austria
Quality grade:	Quality Wine
Grape variety:	55% Chardonnay, 15% Pinot Gris, 30% Pinot Blanc
Soil composition:	Chardonnay from loess soils, Pinot Gris from slate soils, Pinot Blanc 50% from loess & 50% from mica slate
Climate:	pannonian, continental
Training method:	guyot
Age of vines:	15 - 35 years
Density of plants:	4.000 to 5.000 vines / ha
Yield:	45 hl / ha
Cultivation method:	biological-dynamic, according to respekt-BIODYN

Cellar

Harvest:	selective harvest by hand in 20kg crates beginning of September
Maceration time:	partially 12 hours by Pinot Blanc & Chardonnay whole grape pressed
Fermentation:	Spontaneous fermentation in 300 lt & 2.500 lt oak barrels for 2-4 weeks by max 25° in small barrels, 22° in big barrels
Aging:	in new & used oak casks, until February on full lees, until bottling on fine lees
Bottling:	August 2019

Wine

Vintage:	WARM but NOT HOT This describes the weather conditions in general in 2018. February and March were very cold winter months. After an unusually warm January, the cold temperatures in February and March led to a later bud break – which meant that, in contrast to the prior two years, there was no damage caused by late frosts. Then came the second warmest Spring since 1767; this allowed for the vegetation to speed up significantly. One of the earliest flowerings ever recorded had been completed in most wine regions by the end of May. This vegetative head start held its own even during the hot Summer. While June was warm and brought moderate rainfall, the month of July was hot and delivered periods of pronounced heat and even drought. This affected especially the Weinviertel region. Irrigation – where possible – and other viticultural measures were urgently needed to protect young plants and shallow-rooted vineyards from stress overload. The harvest was already underway in August, although a cold air front arrived at the end of the month, setting the scene for a cooler picking period. Then came some unpleasant side effects - thunderstorms and heavy rain - which forced a partial interruption to the harvest. Fortunately, a mild, sunny and mostly dry September heralded the harvest's end. Picking was basically completed at the beginning of October. Even though October was warmer than usual with above-average temperatures in many areas, the grapes already were spending most of it in the cellars for vinification of this very good vintage. A vivid straw yellow colour with oily tears. The expressive, fruity nose exudes scents of apple and dried pear, while the palate reveals a full body with juicy fruit extract together with elegant citrus and apple jelly notes; excellent acidity play with a touch of piquant saltiness; flows robustly right through to the extremely long, refreshing finale.
Tasting:	
Maturation potential:	2020 - 2025
Food recommendation:	Pairs beautifully with fried fish
Serving temperature:	12° - 14°C
Decant:	no

Data

Alcohol:	12,5 % vol
Residual sugar:	2 g/l
Acidity:	5,1 mg/l
Total SO ₂ :	43 mg/l
Must weight:	19,5° KMW
Available in:	0,75 l
Vegetarian / Vegan:	yes



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