Furth Pinot Noir, Weingut Malat

Kremstal, Austria



Product code	MA13ZZRC
Grapes	Pinot Noir
Country	AUSTRIA
ABV%	13
Case Size	12
Closure Style	Screw Cap
Producer	Malat Weingut
Vintage	2022

Organic Conversion

Vegan

Vegetarian

MALAT

Producer

Dating from 1722, with vineyards in the regions of Kremstal and Wachau.Winemaker Michael Malat, believes in the natural purity of wine, thereby not changing the profile of the grape. He uses no irrigation, planting his vines intensively, minerality coming from the terroir. He uses no Botrytis, and if present he will take it out. Natural fermentation needs cloudiness, nutrients and yeasts; you can't do this with botrytis. An abundance of small tanks in the winery, allow all blocks to be fermented separately. Michael reckons Pinot Noir, Riesling and Chardonnay are the varietal that will thrive in future years, climate change being an important factor.

Tasting Notes

"classic, fresh and fruit driven style, intens strawberry aromas and floral notes, elegant finish" Fine fragrance, delicate body of raspberry and strawberry, light-footed and radiant.

Viticulture

Located in the Kremstal region, the Malat Estate sits on the hillside of Gottweiger Berg where the vineyards benefit from a microclimate regulated by the Danube River, with hot days and cool nights. The soil composition is loess, gravel and primary rock. The Pinot Noir comes from 10-50 year old vines around the village of Palt on a soil composition of lime rich loess, clay and Danube gravel. The farming is organic and the grapes are harvested by hand.

Winemaking

Harvest handpicked Fermentation spontaneous steel tank large wooden barrel | used barrel Maturing steel tank large wooden barrel | used barrel