

Winery Emmerich KNOLL

WINE

Wine name/ Variety	Loibner Blauburgunder Rosé
Style	Federspiel
Viticulturist	Knoll family
Location	Wachau/ Unter-Loiben
Elevation/ Altitude	220 m
Exposition	flat land
Soil type	alluvial, sandy
Vineyard's style	(grapes from different vineyards)
Methods of training	modified Moser Training System
Average vine age of this vineyard	25 Years
Density of planting	3'500 - 4'000 per hectare / 2.40 – 2.80 row space
Yield restriction	the yield for our wines is set depending on growing conditions and variety and varies every year, legally max 9'000 kg/ ha
Harvesting	by hand green harvest if necessary
Selective harvest/ sorting tables	yes / no sorting tables

VINIFICATION

Destemming, whole bunch, carbonic maceration, press type	no destemming, skin contact, no carbonic maceration, pneumatic press
Yeast	cultured and natural yeast
Fermentation vessel – size & material	cask and stainless steel tank from 500 to 1.500 liters depending on batch quantity
Fermentation – length & temperature	5- 10 days, 20 -22 degrees
Malolactic – when & where	no

ELEVAGE/ MATURATION

Lees ageing & batonnage 3 months, no bâtonnage
Racking – how often twice

BLENDING no blending

FINISHING

Clarification/ Filtration Filtration
Any bottle ageing before release 1 month
Closure natural cork

VINTAGE 2009:

Analytics Alcohol 12%
Acidity 6,7 g/l
Sugar 2,0 g/l

Production 1'600 bottles

Tasting note Onion-like colour, crispy and fresh with distinctive pinot noir flavours.