Kirchengasse 24
2472 Prellenkirchen
Carnuntum, Österreich

WEINGUT
DORLI MUHR

www.dorlimuhr.at
+43 (0) 664 180 40 39
dorli@dorlimuhr.at

2021 Prellenkirchen Samt&Seide



Site & soil

Grapes for the Ortswein Prellenkirchen, Samt&Seide were selectively harvested from a total of twenty separate parcels, all of which are located on the southern slope of the Spitzerberg, in the vineyards Spitzer, Roterd, Panhölzer, Holzweingärten & Kranzen. Blaufränkisch vines between fifteen & thirty-five years old supplied the grapes for this wine, in which the older plants are responsible for the Seide (silk) & the younger vines provide the Samt (velvet). What they all have in common is their precise expression of the limestone soil, the refined berry aromas & refreshing structural acidity.

Harvest & vinification

The clusters are harvested by hand, and any overripe berry is meticulously removed. In the cellar, the grapes are lightly crushed and macerated in part with the stems in open fermentation vats. This extraction is very gentle and occurs completely without pumping, and fermentation begins after a few days thanks to the wild yeasts. The spontaneous fermentation proceeds very slowly and at room temperature; the must is neither heated nor cooled. This guarantees wines that are very precise & aromatic. A portion of the clusters are trodden by foot. After approximately twenty days, the wine is pressed and then matured in 1000-litre wooden casks and 3000-litre wooden fermentation vats. No new wood is utilised, in order to avoid masking the fine fruit of the Blaufränkisch. During the approximately twenty months of maturation, the wine is racked only once and ultimately bottled without filtration.

Vintage 2021

2021 is a great vintage,.
Spring was long and dry, and mostly quite cool so that bud break was rather late – an advantage regarding late frosts. Summer showed some smaller rainfalls now and then, and showed some cooler weeks as well. This led to a very balanced, regular maturation without any stress. In autumn, the weather changes and we had a long sunny and dry weeks which brought wonderfully mature, very aromatic intense grapes.
2021 is a wonderful, full bodied vintage, very dense yet fresh and with a lot of tension.

Basic Information

VARIETIES	Blaufränkisch
ALCOHOL	13
RESIDUAL SUGAR	1
TARTARIC ACID	5,5
BOTTLES	9.000

Ratings

JAMES SUCKLING	94
FALSTAFF	93
ROBERT PARKER WINE ADVOCATE	92