



The Gantenbein Winery



Daniel and Martha Gantenbein

GANTENBEIN 2019 Pinot Noir

WEINGUT GANTENBEIN

FOUNDED IN 1982, Gantenbein is widely considered to be one of the finest wine estates in Switzerland. It is located in the Graubünden (Grisons) district of the upper Rhine valley in eastern Switzerland, one of the most breathtakingly beautiful places on Earth. Not far from here, high up in the Alps, the Rhine begins its long journey to the Atlantic. At the foot of the Alps, in the small village of Fläsch, is the gravity-flow winery of Daniel and Martha Gantenbein; a marvel of design simplicity, ingenuity and mechanical precision.

Daniel and Martha do all of the vineyard and cellar work themselves, by hand. They farm six hectares (15 acres) of vineyards on the scree slopes of the northern Alps. Most of the vineyards (about 12.5 acres) are planted densely with Pinot Noir clones from Burgundy. The rest is planted with Chardonnay, as well as a tiny parcel of Riesling, planted with vines sourced from the Mosel.

2019 GANTENBEIN PINOT NOIR

Gantenbein Pinot Noir is carefully harvested by hand and fermented in custom-built, open-top wood fermenters. Maturation is done in new barriques, and the wines are bottled without filtration or fining. The 2019 growing season saw a welcome return to the classic cool-climate conditions we are accustomed to in this part of the world. The wine is dense and concentrated, showing the excellent tension between power and elegance. The youthful aroma is redolent of raspberry, with silky tannins and beautifully ripe acidity on the palate.

TECHNICAL INFO

Appellation: Graubünden AOC (Bündner Herrschaft, Switzerland)

Age of Vines: 30 years average

Soil Type: Weathered schist and gneiss

Vineyard Management: Sustainable; all work done by hand; no herbicides or pesticides

Vinification: Very gentle de-stemming; indigenous yeast fermentation in open-top wood fermenters; 20% whole cluster; punch-downs twice a day

Elevage: 14 months in Tronçais oak barriques (100% new); no fining or filtration

Alcohol: 13.0%

Total Production: 2,000 cases (9LE)

FROM THE PRESS

[95] *The Wine Advocate* (Stephan Reinhardt)

"This is already an utterly seamlessly textured wine on the nose, which is in fact mirrored on the palate. Full-bodied, supple and in perfect balance, this is a beautifully dense, lush and sweet Pinot of great intensity, finesse and elegance. An irresistible, nevertheless seriously structured and sustainable Pinot Noir that deserves its iconic status and high price." March 24, 2022

gantenbeinwine.com

