



The Gantenbein Winery



Daniel and Martha Gantenbein

## GANTENBEIN 2020 Pinot Noir

### WEINGUT GANTENBEIN

FOUNDED IN 1982, Gantenbein is internationally renowned as one of the finest wine estates in Switzerland. It is located in the Graubünden (Grisons) district of the upper Rhine valley in the eastern part of the country, 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. Tucked into the foothills 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.

### 2020 GANTENBEIN PINOT NOIR

Challenging weather conditions in early 2020 caused a very poor flowering and fruit set. As the small crop of fruit developed, a pair of light hail storms caused damage to many individual grapes, which had to be painstakingly removed by hand, leading to the smallest harvest ever at Gantenbein. But overall through the growing season, the weather was never too dry nor too wet, allowing for a long, slow ripening period. The grapes were small, but intensely aromatic and concentrated, producing a wine with an extraordinary balance of power and minerality.

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.

### 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:** 1,000 cases (9LE)



[gantenbeinwine.com](http://gantenbeinwine.com)