



# PINOT NOIR 2003

STEININGER

|                                  |                                                                              |
|----------------------------------|------------------------------------------------------------------------------|
| <b>Origin:</b>                   | Austria, Niederösterreich                                                    |
| <b>Quality grade:</b>            | Österreichischer Qualitätswein                                               |
| <b>Site Type:</b>                | hillside                                                                     |
| <b>Varietal:</b>                 | Pinot Noir   11 years                                                        |
| <b>Geographical Orientation:</b> | south, south west                                                            |
| <b>Soil:</b>                     | lime   sub soil<br>gneiss   sub soil<br>loess   top soil<br>slate   sub soil |

## Vineyard Site:

Ried Wechselberg in Strass A hillside site on the eastern flank of the Straßertal valley, very rich in limestone.

## Cellar

|                           |                                                                                        |
|---------------------------|----------------------------------------------------------------------------------------|
| <b>Harvest:</b>           | handpicked   end/october                                                               |
| <b>Mash Fermentation:</b> | squashed   Stems: 0 %   big oak barrel   500 - 2000 L  <br>used barrel   6 - 8 week(s) |
| <b>Maturing:</b>          | big oak barrel   500 - 2000 L   used barrel                                            |
| <b>Bottling:</b>          | screw cap                                                                              |

## Data

|                               |                        |
|-------------------------------|------------------------|
| <b>Wine Type:</b>             | Still wine   red   dry |
| <b>Alcohol:</b>               | 13 %                   |
| <b>Certificates:</b>          | Sustainable Austria    |
| <b>Allergens:</b>             | sulfites               |
| <b>Drinking Temperature:</b>  | 8 - 12 °C              |
| <b>Aging Potential:</b>       | 15 years               |
| <b>Optimum Drinking Year:</b> | 2005 - 2020            |

## Tasting Notes

Karl Steininger: Dark berries, cool spiciness on the nose. A cool aromatic profile runs through the entire spectrum, with ripe and very soft tannins, taut and structured all the way to the long and lingering finish. 20 years old and not even a bit tired. 19/20 points

## Food Pairing

This wine pairs perfectly with dark meats and game dishes, as well as with cheese and dark chocolate. During the summer months, when served chilled, it is also ideal with various pasta dishes.



NACHHALTIG  
AUSTRIA



## The vintage 2003

The first heatwave arrived shortly after Easter and lasted into the summer. An early harvest, in some cases as early as August. In September, the weather changed—cool temperatures set in, remaining dry with warm days and cool nights. This was the first hot vintage in which we could prove that high-quality red wine can also be produced in the Kamptal. Pinot Noir is made for cooler climates, which is exactly what brings out its finesse.