



PINOT NOIR 2003

STEININGER

Origin:	Austria, Niederösterreich
Quality grade:	Österreichischer Qualitätswein
Site Type:	hillside
Varietal:	Pinot Noir 11 years
Geographical Orientation:	south, south west
Soil:	lime sub soil gneiss sub soil loess top soil 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

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

Data

Wine Type:	Still wine red dry
Alcohol:	13 %
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	8 - 12 °C
Aging Potential:	15 years
Optimum Drinking Year:	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.