

PINOT NOIR 2003



STEININGER

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| 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

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| 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

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| Wine Type: | Still wine red dry |
| Alcohol: | 13 % |
| Certificates: | Sustainable Austria |
| 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.