

Pinot Noir 2013

Origin: Hungary, Sopron
Site: Vineyard Selection
Varietal: Pinot Noir 100 % | 13 years
5500 plants/ha | 3500 liter/ha



Weather / Climate

Climate: pannonic
Cellar
Harvest: handpicked
Malolactic yes
Fermentation:
Skin Contact: 3 week(s)
Fermentation: spontaneous
steel tank
Maturing: barrel | used barrel
Bottling: 2930 bottles
Data
Wine Type: Still wine | red | dry
Alcohol: 12.07 %
Acid: 6.2 g/l
Residual Sugar: 0 g/l
Total Sulfur: 32 mg
Certificates: bio-dynamic
Allergens: sulfites
Drinking
Temperature: 18 - 19 °C
Aging Potential: medium (2027 years)

Optimum Drinking
Year:

2017 - 2027