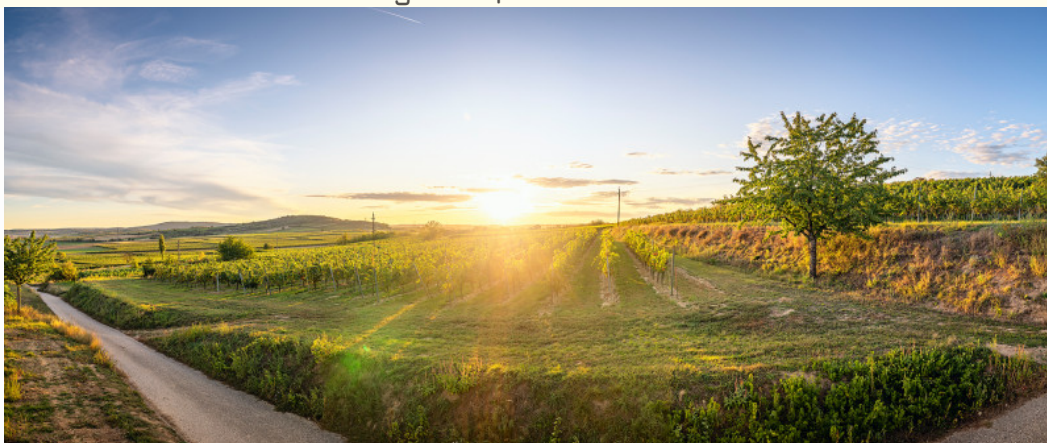




# Galgenberg Pinot Noir 2016

|                |                                                                                                |
|----------------|------------------------------------------------------------------------------------------------|
| Origin:        | Austria, Weinviertel, Röschitz                                                                 |
| Quality grade: | Österreichischer Qualitätswein                                                                 |
| Site:          | Galgenberg                                                                                     |
| Site Type:     | plateau                                                                                        |
| Varietal:      | Pinot Noir 100 %   20 - 30 years<br>5000 plants/ha   2500 - 3000 liter/ha<br>Alicante Bouschet |
| Sea Level:     | 300 m                                                                                          |
| Soil:          | loess<br>granite   sub soil                                                                    |



## Cellar

|                         |                                                        |
|-------------------------|--------------------------------------------------------|
| Harvest:                | handpicked   beginning/october   350 kg cask           |
| Malolactic              | yes                                                    |
| Fermentation:           |                                                        |
| Fermentation:           | open fermentation vat   500 L   2 week(s)   18 - 25 °C |
| Maturing:               | steel tank   6 month(s)                                |
| Time on the Fine Yeast: | 3 month(s)                                             |

## Data



|                        |                        |
|------------------------|------------------------|
| Wine Type:             | Still wine   red   dry |
| Alcohol:               | 12.5 %                 |
| Acid:                  | 5.2 g/l                |
| Residual Sugar:        | 1 g/l                  |
| Certificates:          | organic                |
| Drinking Temperature:  | 13 - 15 °C             |
| Aging Potential:       | medium (10 years)      |
| Optimum Drinking Year: | 2018 - 2025            |

## Winery

Three generations, three siblings, three spirits united: Maria, Ewald and Christian have found common ground in the family-run business in the western part of the Weinviertel region: wine. Whether in the vineyard, the wine cellar or in sales, each sibling concentrates on what they love and know best at the Gruber Rösschitz winery. Wonderfully crisp Grüner Veltliner, fruity Riesling and delicately balanced St. Laurent and Pinot Noir grow in the organically cultivated micro-cosmos in Rösschitz, Lower Austria. Granite, loess and clay soil as well as an airy and warm climate ensure unique freshness and minerality with fruitiness on the palate. The harmonious family atmosphere, combining traditional knowledge and new ideas, lends the wines a unique and harmonic character.

fruchtig, trocken, blablabla