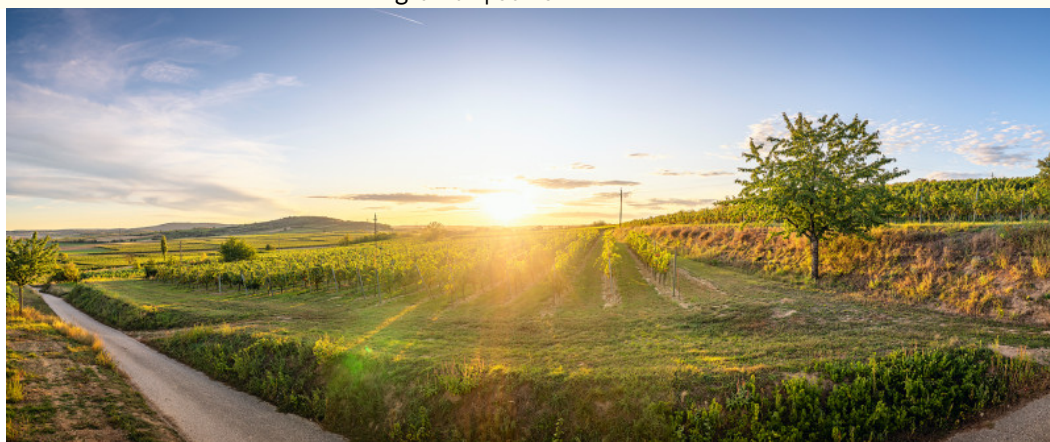




GALGENBERG PINOT NOIR 2016

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



Cellar

Harvest:	handpicked beginning/october 350 kg cask
Malolactic Fermentation:	yes
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
Allergens:	sulfites
Drinking Temperature:	13 - 15 °C
Aging Potential:	medium (10 years)



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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