



PINOT NOIR HENGST 2018

Origin:	Austria, Niederösterreich, Kirchberg am Wagram
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection
Varietal:	Pinot Noir 100 %

CELLAR

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 0 % small oak barrel used barrel
Filter:	unfiltered
Maturing:	small oak barrel 500 L used barrel

DATA

Wine Type:	Still wine red dry
Allergens:	sulfites

WINE DESCRIPTION

A grape diva made from the warmth of the day and the cool nights. Matured 1 year in a small Burgundy cask and in the 500 liter cask. Spontaneously fermented. Unfiltered. Natural. Elegance and finesse.

