Pinot Noir 2018

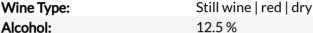






The Pinot Noir is a red wine variety that prefers cool climate areas. Hence, it fits very well in our vineyards on the northern border of the Kamptal, where cool nights and rough winds influence the climat. Our Pinot Noir grows on a clay soil with mica schist which partially reaches the surface of the earth, in about 350m above sealevel. After harvest by hand and spontanous fermentation the wine was filled in used oak barrels for one year. There it ripened on the lees without sulphur addition. Our Pinot Noir 18 is very typical which means, a light red colour with decent aromas of light red berries, soft tannins and very finely structured. It is not a tough, big red wine, it impresses with its lightness and elegance.





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Residual Sugar:	1.47 g/l
Acid:	5.3 g/l
Total Sulfur:	24 mg

Certificates: organic, Demeter

Allergens: sulfites

Drinking Temperature: 12 - 14 °C

Aging Potential: medium (2028 years)



Vineyard

Origin: Austria, Kamptal, Mollands
Quality grade: Bio-Wein aus Österreich
Site: Steinleiten

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Soil: Gföhler Gneis

Harvest and Maturing

Harvest: handpicked Fermentation: spontaneous

Malolactic Fermentation: yes

Maturing: large wooden barrel

