



WEINBERGSCHNECKE - PINOT NOIR ROSÉ 2017

Origin: Austria, Südoststeiermark
Quality grade: Wein aus Österreich
Site: Czamillonberg
Site Type: terraces
Varietal: Pinot Noir 100 % | 12 years
5500 plants/ha
Geographical Orientation: south
Sea Level: 440 m
Soil: opaque soil | large

CELLAR

Harvest: handpicked | September 16
Malolactic Fermentation: yes
Fermentation: spontaneous
steel tank | 6 month(s)
Fermentation Stop: At Residual Sugar 20 g/L
Filter: unfiltered
Maturing: steel tank | 18 month(s)
Time on the Fine Yeast: 18 month(s)
Bottling: crone cap | March 28, 2019
Deacidification: no
Acidification: no

DATA

Wine Type: Still wine | rose | semidry
Alcohol: 10.5 %
Residual Sugar: 22 g/l
Total Sulfur: < 10 mg
Certificates: Demeter, bio-dynamic
Allergens: sulfites
Drinking Temperature: 12 - 15 °C
Aging Potential: medium (8 years)
Optimum Drinking Year: 2020 - 2025



Schmecke das Leben
Vollbegeistert.