



WEINBERGSCHNECKE - PINOT NOIR ROSÉ 2017

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

VINEYARD

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

HARVEST AND MATURING

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



Schmecke das Leben
bis weitest gen.