



## WEINBERGSCHNECKE - PINOT NOIR ROSÉ 2017

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

### CELLAR

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

### DATA

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



Schmecke das Leben  
bio.bewegend.gut.