



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Bio-Qualitätswein, Riedenwein
Site:	Exlberg
Site Type:	plains
Varietal:	Pinot Noir 100 % 24 years
Sea Level:	220 m
Soil:	loess large

WEATHER / CLIMATE

Rainfall 2018: 630 hours

CELLAR

Harvest:	handpicked
Fermentation:	spontaneous
Maturing:	small wooden barrel 500 L used barrel 12 month(s)
Bottling:	screw cap
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Residual Sugar:	1.3 g/l
Acid:	6.6 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	medium (15 years)
Optimum Drinking Year:	2020 - 2029



WINE DESCRIPTION

A lush, ripe raspberry. Sweet herbs - chocolate mint, eucalyptus. A rich and vibrant fruit on the palate, super juicy. Dark ripe cherries, fine and dense at the same time. A beautiful, juicy Pinot Noir that doesn't necessarily require a special occasion!