



WEINBERGSCHNECKE - PINOT NOIR ROSÉ 2018

Wine Type:	Still wine rose semidry
Alcohol:	12 %
Residual Sugar:	13 g/l
Total Sulfur:	< 20 mg
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 15 °C
Aging Potential:	medium (8 years)
Optimum Drinking Year:	2021 - 2026

VINEYARD

Origin:	Austria, Südoststeiermark
Quality grade:	Wein aus Österreich
Site:	Czamlonberg
Site Type:	terraces
Varietal:	Pinot Noir 100 % 13 years 5500 plants/ha
Geographical Orientation:	south
Sea Level:	440 m
Soil:	opaque soil large

HARVEST AND MATURING

Harvest:	handpicked middle/september
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Filter:	unfiltered
Maturing:	steel tank 18 month(s)
Bottling:	crone cap April 14, 2020
Deacidification:	no
Acidification:	no



Schmecke das Leben
bio-bergend gut.