



Wine Type:	Still wine red dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	5 g/l
Drinking Temperature:	16 - 18 °C
Aging Potential:	medium



Vineyard



Origin:	Austria, Kremstal DAC, Furth at Göttweig
Quality grade:	Österreichischer Qualitätswein
Normal Classification:	Ortswein
Varietal:	Pinot Noir 100 %
Soil:	alluvial soil danube gravel calcareous

Harvest and Maturing

Harvest:	handpicked
Maturing:	steel tank large wooden barrel used barrel
Bottling:	screw cap


Product Codes

EAN: 9120008893303

Feiner Duft und zarter Körper
Himbeere, Erdbeere
Leichtfüßig, strahlend
Der unkompliziert Anspruchsvolle

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