

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!



Wine Type:	still wine red dry
Alcohol:	12.5 %
Acid:	6 g/l
Residual Sugar:	1 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	15 years
Optimum Drinking Year:	2022 - 2031

VINEYARD

Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Bio-Qualitätswein, Local wine
Site:	Exlberg
Site Type:	plains
Varietal:	Pinot Noir 100 % 26 years 4000 plants/ha 4000 - 4500 liter/ha
Sea Level:	220 m
Soil:	loess large

WEATHER / CLIMATE

Average Rainfall Per	450 - 750 mm
Vintage:	

HARVEST AND MATURING

Harvest:	handpicked
Grape Sorting:	mechanical
Malolactic Fermentation:	yes
Mash Fermentation:	complete destemming Stems: 0 % 12 day(s) 100 %
Fermentation:	spontaneous steel tank temperature control: yes 27 - 29 °C
Maturing:	small wooden barrel 500 L used barrel 12 month(s)
Bottling:	screw cap
Deacidification:	no
Acidification:	no



WINERY

Being a wine grower is both our vocation and our commitment. It is our calling to produce wines with character and sustainably; it is our commitment to future generations. The distinctive character is shaped by several factors and methods, and these are responsible for the uniqueness of our wines. This is significantly influenced by the wine-growing region of Wagram and its grape varieties; yet specifically characterised by biodynamics.