



### WINE DESCRIPTION

Thyme, dark ripe cherries, enormous spiciness in the nose; meaty, a hint of fine dare chocolate. Pure coolness on the palate, vibrant, with a crisp and present acidity. A beautiful, cool Pinot, that still stands at its beginning!



<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	< 2 g/l
<b>Acid:</b>	6.5 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Aging Potential:</b>	high (35 years)
<b>Optimum Drinking Year:</b>	2024 - 2041

### VINEYARD

<b>Origin:</b>	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
<b>Quality grade:</b>	Bio-Qualitätswein
<b>Site:</b>	Vineyard Selection
<b>Site Type:</b>	hilly land
<b>Varietal</b>	Pinot Noir 100 %   41 years 4000 plants/ha   3500 liter/ha
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	230 - 240 m
<b>Soil</b>	iron containing loam

### WEATHER / CLIMATE

<b>Average Rainfall Per</b>	450 - 750 mm
<b>Vintage:</b>	
<b>Rainfall 2021:</b>	561 hours

### HARVEST AND MATURING

<b>Harvest</b>	handpicked   end/september
<b>Grape Sorting:</b>	mechanical
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation</b>	complete destemming   Stems: 30 %   14 day(s)   100 %
<b>Fermentation</b>	spontaneous steel tank   temperature control: yes   27 - 29 °C
<b>Maturing</b>	small wooden barrel   500 L   used barrel   20 month(s)



**Deacidification:** no  
**Acidification:** no

## PRODUCT CODES

**EAN:** 9120011267559  
**EAN / carton 6:** 9120011268013

## 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.