

2022

# Pinot Noir

Qualitätswein, Burgenland  
Organic Farming



## **Terroir**

Leithakalk with loam and loess -  
cool sites - gentle pruning -  
organic compost

## **Cellar**

3 days cold maceration - lightly  
crushed - fermentation for 12  
days on the skins - 5% whole  
bunches - 12 months in used  
tonneaux - 6 months bottle  
ageing

## **Profile and Characteristics**

Red berries - tomato leaf - gentle  
earthy notes - strong tannin

## **Awards**

Falstaff  
92

Varietal  
Pinot Noir

Flavor  
dry

Alcohol  
13 %

Residual Sugar  
1 g/l

Acid  
5.4 g/l

Drinking Temperature  
16 - 18 °C

Optimum Drinking Year  
2023 - 2029

