

2022 Pinot Noir 2022

Qualitätswein

Origin: Austria, Burgenland
Quality grade: Qualitätswein
Varietal: Pinot Noir

Vineyard Site:

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

Data

Wine Type: red | dry
Alcohol: 13 %
Residual Sugar: 1 g/l
Acid: 5.4 g/l
Drinking Temperature: 16 - 18 °C
Optimum Drinking Year: 2023 - 2029

Awards

Falstaff: 92

Product Codes

EAN: 9003634116667

Tasting Notes

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

Food Pairing

Roasted meat - game dishes - mild hard cheeses



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