

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