

FURTH Pinot Noir 2022

Local wine

MALAT



Wine Type:	Still wine red dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	5 g/l
Drinking Temperature:	16 - 18 °C
Aging Potential:	medium



Vineyard




Origin:	Austria, Niederösterreich, Furth at Göttweig
Quality grade:	Local wine
Varietal:	Pinot Noir
Soil:	alluvial soil danube gravel calcareous

Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous steel tank large wooden barrel used barrel

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Maturing: steel tank
large wooden barrel | used barrel
Bottling: screw cap

Product Codes

EAN: 9120008893303

Rich in finesse
With strawberry and raspberry aromas
Fruity elegance for every day