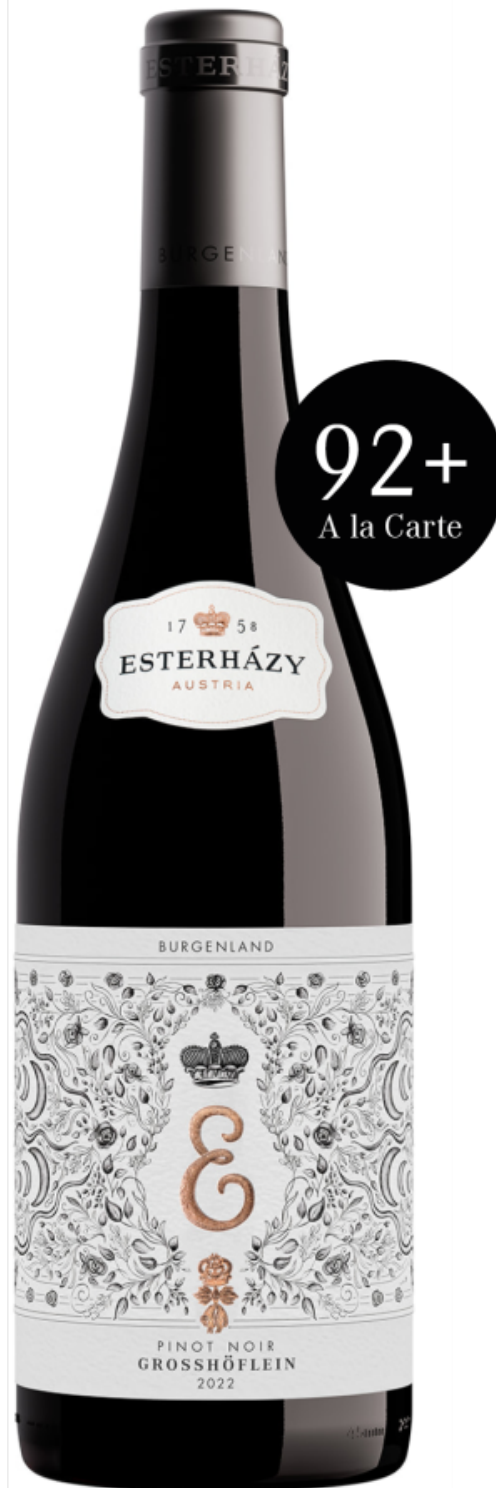


2022

Großhöflein - Pinot Noir

Qualitätswein, Grosshöflein
Organic Farming



Terroir

Clayey black soil on shell limestone - east-facing on the slope of the Fölligberg - vines up to 47 years old - soft pruning - organic compost

Cellar

Hand-picked - 4 days cold maceration - lightly pressed - spontaneous fermentation 18 days on the skins - 16 months in used 500 litre oak barrels - 6 months bottle ageing after bottling

Profile and Characteristics

Red berries - tobacco - fresh herbs - well-supporting acidity - elegant tannin - complex

Awards

A la Carte
92+

Falstaff
93

Varietal
Pinot Noir

Flavor
dry

Alcohol
12.5 %

Residual Sugar
1 g/l

Acid
5.4 g/l

Drinking Temperature
16 - 18 °C

Optimum Drinking Year
2024 - 2031