

2022 Großhöflein - Pinot Noir

2022

Qualitätswein

Origin: Austria, Grosshöflein
Quality grade: Qualitätswein
Varietal: Pinot Noir
Vineyard Site:

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

Data

Wine Type: red | dry
Alcohol: 12.5 %
Residual Sugar: 1 g/l
Acid: 5.4 g/l
Drinking Temperature: 16 - 18 °C
Optimum Drinking Year: 2024 - 2031

Awards

A la Carte: 92+
Falstaff: 93

Product Codes

EAN: 9003634117275

Tasting Notes

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

Food Pairing

Veal - coq au vin - roasted pigeon



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