

2022

# 2022 Großhöflein - Pinot Noir 2022

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