



<b>Origin:</b>	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
<b>Quality grade:</b>	Bio-Qualitätswein
<b>Site:</b>	Vineyard Selection
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Pinot Noir 100 %   42 years
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	230 - 240 m
<b>Soil:</b>	iron containing loam

### CELLAR

<b>Harvest:</b>	handpicked   beginning/october
<b>Fermentation:</b>	spontaneous
<b>Sulfur Added:</b>	wine
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	small wooden barrel   500 L   used barrel   20 month(s)
<b>Deacidification:</b>	no
<b>Acidification:</b>	no

### DATA

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	< 1 g/l
<b>Acid:</b>	5 g/l
<b>Certificates:</b>	organic, respect - BIODYN, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Aging Potential:</b>	high (35 years)
<b>Optimum Drinking Year:</b>	2025 - 2042

### WINE DESCRIPTION

Thyme, dark ripe cherries, enormous spiciness in the nose; meaty, a hint of fine dare chocolate. Pure coolness on the palate, vibrant, with a crisp and present acidity. A beautiful, cool Pinot, that still stands at its beginning!

