

2022 PINOT NOIR ROTWEIN



STEININGER

Origin:	Austria, Niederösterreich
Quality grade:	Österreichischer Qualitätswein
Site Type:	hillside
Varietal:	Pinot Noir 30 years
Geographical Orientation:	south, south west
Soil:	lime sub soil gneiss sub soil loess top soil slate sub soil

Vineyard Site:

Ried Wechselberg in Strass A hillside site on the eastern flank of the Straßertal valley, very rich in limestone.

Cellar

Harvest:	handpicked end/october
Mash Fermentation:	squashed Stems: 0 % big oak barrel 500 - 2000 L used barrel 6 - 8 week(s)
Maturing:	big oak barrel 500 - 2000 L used barrel
Bottling:	screw cap

Data

Wine Type:	Still wine red dry
Alcohol:	13.5 %
Residual Sugar:	1.5 g/l
Acid:	4.8 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	8 - 12 °C
Aging Potential:	15 years
Optimum Drinking Year:	2024 - 2039

Wine Description

This wine presents itself as an elegant red, distinguished by its finesse and complexity. In the glass, it shimmers in a clear ruby red. The aroma is dominated by red fruits such as cherries and raspberries, complemented by delicate floral notes. In the background, a subtle woodiness hints at aging in oak barrels, but it is by no means overpowering. When served chilled, the wine reveals a pleasant freshness that accentuates its elegance and fine structure. On the palate, the Pinot Noir is smooth, with well-integrated tannins and a balanced acidity that imparts liveliness.

Food Pairing

This wine pairs perfectly with dark meats and game dishes, as well as with cheese and dark chocolate. During the summer months, when served chilled, it is also ideal with various pasta dishes.



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