# 2022 PINOT NOIR ROTWEIN



Origin:	Austria, Niederösterreich
Ouglity grades	Österreichischer Ouglitäte

Quality grade: Osterreichischer Qualitätswein

Site Type: hillside

Varietal: Pinot Noir | 30 years
Geografical Orientation: south, south west
Soil: lime | sub 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 °CAging Potential:15 yearsOptimum 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.





