



PINOT NOIR 2022

STEINGER

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
Allergens:	sulfites
Drinking Temperature:	8 - 12 °C
Aging Potential:	15 years
Optimum Drinking Year:	2024 - 2039

Wine Description

An elegant red wine with a clear ruby colour, showing aromas of red fruits such as cherry and raspberry, accompanied by delicate floral notes and subtle oak influence. On the palate smooth with well-integrated tannins and balanced acidity, adding freshness and vibrancy. Best enjoyed slightly chilled to highlight its finesse and structure.

Food Pairing

A versatile match for red meat and game dishes, as well as aged cheese and dark chocolate. Enjoyed slightly chilled, it reveals a refreshing and elegant side, making it an excellent partner for pasta dishes during the warmer months.



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