

Origin:	Austria, Niederösterreich, Furth at Göttweig
Quality grade:	Österreichischer Qualitätswein
Site:	Ried SATZEN
Site Type:	plains
Varietal:	Pinot Noir 100 %
Soil:	alluvial soil danube gravel calcareous

**Vineyard Site:**

Ried Satzen: awakens near and distant passions – at the same time Even the first documented references from the 15th century indicate that this vineyard was extremely suitable for special viticulture: “Setzen” – a name that could be understood as a call. Today, Malat grows both the local St. Laurent and the international Pinot Noir here. Predestined for Burgundy, the humus-rich upper layers provide a generous supply of nutrients for the vines. The quartz content and chalky gravel layers of the Old Danube underpin the sensitive Burgundy grapes with a balanced minerality. At the same time, the loose soil prevents moisture from too much accumulation, thus protecting against rot. As a Pinot Noir that is often compared to Burgundy. As a local St. Laurent, the Austrian interpretation of Burgundy. Two specialities from one vineyard: Ried Satzen.

**Cellar**

Harvest:	handpicked
Grape Sorting:	manual

Fermentation: spontaneous
wooden fermentation stand

Maturing: oak barrel | 300 L

Bottling: natural cork

Data

Wine Type: Still wine | red | dry

Alcohol: 13 %

Residual Sugar: 1.1 g/l

Acid: 5 g/l

Drinking Temperature: 16 - 18 °C

Aging Potential: high

Product Codes

EAN: 9120008893204

Humus and gravel; powerful and airy

Pinot Noir – not red wine.

More elegant, tighter, more multi-faceted.