



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

Vineyard

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.



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

Harvest and Maturing

Harvest:	handpicked
Grape Sorting:	manual
Fermentation:	spontaneous wooden fermentation stand
Maturing:	oak barrel 300 L
Bottling:	natural cork

Product Codes

EAN:	9120008893204
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Humus and gravel; powerful and airy

Pinot Noir – not red wine.

More elegant, tighter, more multi-faceted.