

2023 Großhöflein - Pinot Noir

2023

Qualitätswein

Origin: Austria, Grosshöflein
Quality grade: Qualitätswein
Varietal: Pinot Noir
Vineyard Site:

The vineyards are located at about 200m above sea level on the Föllikberg. Characterized by clayey black earth on Leitha limestone, the south-east facing position lies at the foot of the Leitha Mountains. The vines are about 25 years old. Dry Farming - Organic Compost - Cover Crop - Gentle Pruning

Cellar

The grapes are harvested by hand and then cold macerated for 4 days. Spontaneous fermentation takes place in the wooden fermentation vessel, and the mash cap is submerged at regular intervals. After 14 days, the wine is pressed and continues fermentation in used 500l French oak barrels. After racking, it is stored in the barrels for another 18 months.

Data

Wine Type: Still wine | red | dry
Alcohol: 13 %
Residual Sugar: 1 g/l
Acid: 5.9 g/l
Certificates: organic
Drinking Temperature: 16 - 18 °C
Optimum Drinking Year: 2025 - 2032

Awards

Falstaff: 92

Product Codes

EAN: 9003634118517

Tasting Notes

In the glass, the wine captivates with red berries and tobacco spice. An elegant tannin and a well-integrated acidity support the wine. The medium-heavy limestone soils give the wine a complex mineral finish. We recommend it with dishes like roasted duck and Coq au Vin.

