

2023

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Großhöflein - Pinot Noir 2023

Qualitätswein, Grosshöflein
Organic Farming

Terroir

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.



Profile and Characteristics

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.

Awards

Falstaff
92

Varietal
Pinot Noir

Flavor
dry

Alcohol
13 %

Residual Sugar
1 g/l

Acid
5.9 g/l

Drinking Temperature
16 - 18 °C

Optimum Drinking Year
2025 - 2032