

2023

# Pinot Noir

Qualitätswein, Burgenland  
Organic Farming



## Terroir

The soils of the vineyards for our Pinot Noir are characterized by clayey black earth on Leitha limestone and are mainly located on cool south-eastern locations at the foot of the Leitha Mountains. Dry Farming – Organic Compost – Cover Crop – Gentle Pruning

## Cellar

The grapes are harvested and cold macerated for 3 days. The mash is fermented with 5% whole grapes under temperature control and kept in motion by means of pump-overs. Towards the end of fermentation, pressing is carried out and the wine is stored for 12 months in used barrels made of Leithaberg oak.

## Profile and Characteristics

Red berries and delicate tomato leaf lie over soft earthy notes. Refreshing herbal spice and ripe tannins underline the elegant character. This medium-bodied wine is an excellent accompaniment to wild fowl or venison dishes and mild hard cheeses.

## Awards

Falstaff  
91

Varietal  
Pinot Noir

Flavor  
dry

Alcohol  
13 %

Residual Sugar  
2.4 g/l

Acid  
5.5 g/l

Drinking Temperature  
16 - 18 °C

Optimum Drinking Year  
2025 - 2031