

2023 Pinot Noir 2023

Qualitätswein

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

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.

Data

Wine Type: Still wine | red | dry
Alcohol: 13 %
Residual Sugar: 2.4 g/l
Acid: 5.5 g/l
Certificates: organic
Drinking Temperature: 16 - 18 °C
Optimum Drinking Year: 2025 - 2031

Product Codes

EAN: 9003634118494

Tasting Notes

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.

