

2023

Pinot Noir

Qualitätswein, Burgenland
Organic Farming

Vineyard Management

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.

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