

# FURTH Pinot Noir 2023

Local wine

# MALAT



Wine Type:	Still wine   red   dry
Alcohol:	12.5 %
Residual Sugar:	1.3 g/l
Acid:	4.9 g/l
Drinking Temperature:	16 - 18 °C
Aging Potential:	medium



## Vineyard




Origin:	Austria, Niederösterreich, Furth at Göttweig
Quality grade:	Local wine
Varietal:	Pinot Noir
Soil:	alluvial soil danube gravel calcareous

## Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous steel tank large wooden barrel   used barrel

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Maturing: steel tank  
large wooden barrel | used barrel  
Bottling: screw cap

## Product Codes

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EAN: 9120008893303

## Rich in finesse

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With strawberry and raspberry aromas  
*Fruity elegance for every day*