

Origin: Kaub am Rhein
Quality grade: Landwein
Varietal: Pinot Noir
Soil: grey slate

CELLAR

Fermentation: spontaneous with pied de cuve
Malolactic Fermentation: yes
Sulfur Added: no
Filter: unfiltered
Maturing: 100 % | barrique | 13 month(s)

DATA

Wine Type: Still wine | red
Alcohol: 13 %
Residual Sugar: 0 g/l
Acid: 4.4 g/l
Drinking Temperature: 12 °C
Aging Potential: 10 years

WINERY

Naturwein Mittelrhein Ökologisch Steillagen Puristisch Ausdrucksstark

