

Quality grade: Bio-Qualitätswein, Local wine
Site: Ruppersthal Pinot Noir
Varietal: Pinot Noir 100 % | 29 years | double cordon
 4000 plants/ha | 4000 - 4500 liter/ha



Cellar

Harvest: handpicked | end/september
Grape Sorting: mechanical
Malolactic Fermentation: yes
Whole Grape Pressing: partly | Pinot Noir
Mash Fermentation: Pinot Noir | complete destemming | Stems: 0 % | stainless steel tank | 10 day(s) | temperature control: yes | 25 - 29 °C | 100 %

Fermentation: spontaneous
 steel tank | temperature control: yes | 27 - 29 °C

Maturing: 100 % | small wooden barrel | 500 L | used barrel | 12 - 15 month(s) | Pinot Noir screw cap

Bottling:
Deacidification: no
Acidification: no

Data

Wine Type: Still wine | red | dry
Alcohol: 12.5 %
Acid: 5.7 g/l
Certificates: respect - BIODYN, bio-dynamic
Allergens: sulfites
Drinking Temperature: 16 - 18 °C
Aging Potential: 15 years
Optimum Drinking Year: 2025 - 2034

Product Codes

EAN: 912001126749 8
EAN / carton 6: 912001126795 5
Prüfnummer: N 4602/23

Wine Description

A lush, ripe raspberry. Sweet herbs - chocolate mint, eucalyptus. A rich and vibrant fruit on the palate, super juicy. Dark ripe cherries, fine and dense at the same time. A beautiful, juicy Pinot Noir that doesn't necessarily require a special occasion!

Winery



Being a wine grower is both our vocation and our commitment. It is our calling to produce wines with character and sustainably; it is our commitment to future generations. The distinctive character is shaped by several factors and methods, and these are responsible for the uniqueness of our wines. This is significantly influenced by the wine-growing region of Wagram and its grape varieties; yet specifically characterised by biodynamics.