



**Quality grade:** Bio-Qualitätswein, Local wine  
**Site:** Ruppersthal Pinot Noir  
**Varietal:** Pinot Noir 100 % | 29 years | double cordon

### CELLAR

**Harvest:** handpicked | end/september  
**Fermentation:** spontaneous  
**Maturing:** 100 % | small wooden barrel | 500 L | used barrel | 12 - 15 month(s) | Pinot Noir  
**Bottling:** screw cap  
**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



### 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!