



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!



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



VINEYARD

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



HARVEST AND MATURING

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
Bottling:	screw cap
Deacidification:	no
Acidification:	no

PRODUCT CODES

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

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.