

Quality grade:	Bio-Qualitätswein, Local wine
Site:	Ruppersthal Pinot Noir
Varietal:	Pinot Noir 100 % 30 years double cordon 4000 plants/ha 4000 - 4500 liter/ha



Weather / Climate

Rainfall 2024: 822 hours

Cellar

Harvest: handpicked

Grape Sorting: mechanical

Malolactic yes

Fermentation:

Whole Grape partly | Pinot Noir

Pressing:

Mash Fermentation: Pinot Noir | complete destemming | Stems: 0 % | stainless steel tank | 10 day(s) | temperature control: yes | 25 - 29 °C | 100 % spontaneous

Fermentation: 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

Data

Wine Type: Still wine | red | dry

Certificates: respect - BIODYN, bio-dynamic

Allergens: sulfites

Drinking 16 - 18 °C

Temperature:

Aging Potential: 15 years

Optimum Drinking 2026 - 2035

Year:

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.