



## WEINBERGSCHNECKE - PINOT NOIR ROSÉ 2017

**Origin:** Austria, Südoststeiermark  
**Quality grade:** Wein aus Österreich  
**Site:** Czamillonberg  
**Site Type:** terraces  
**Varietal:** Pinot Noir 100 % | 12 years  
5500 plants/ha  
**Geographical Orientation:** south  
**Sea Level:** 440 m  
**Soil:** opaque soil | large

### CELLAR

**Harvest:** handpicked | September 16  
**Malolactic Fermentation:** yes  
**Fermentation:** spontaneous  
steel tank | 6 month(s)  
Fermentation Stop: At Residual Sugar 20 g/L  
**Filter:** unfiltered  
**Maturing:** steel tank | 18 month(s)  
**Time on the Fine Yeast:** 18 month(s)  
**Bottling:** crone cap | March 28, 2019  
**Deacidification:** no  
**Acidification:** no

### DATA

**Wine Type:** still wine | rose | semidry  
**Alcohol:** 10.5 %  
**Residual Sugar:** 22 g/l  
**Total Sulfur:** < 10 mg  
**Certificates:** Demeter, bio-dynamic  
**Allergens:** sulfites  
**Drinking Temperature:** 12 - 15 °C  
**Aging Potential:** medium (8 years)  
**Optimum Drinking Year:** 2020 - 2025



Schmecke das Leben  
bio.bewegend.gut.