

Pinot Noir 2020



Wine Description

The Pinot Noir is a red wine variety that prefers cool climate areas. Hence, it fits very well in our vineyards on the northern border of the Kamptal, where cool nights and rough winds influence the climat. Our Pinot Noir grows on a clay soil with mica schist which partially reaches the surface of the earth, in about 350m above sealevel. After harvest by hand and spontaneous fermentation the wine was filled in used oak barrels for one year. There it ripened on the lees without sulphur addition. Our Pinot Noir 20 is very typical which means, a light red colour with decent aromas of light red berries, soft tannins and very finely structured. It is not a tough, big red wine, it impresses with its lightness and elegance.

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| Wine Type: | still wine red dry |
| Alcohol: | 13 % |
| Acid: | 4.6 g/l |
| Residual Sugar: | 1.4 g/l |
| Total Sulfur: | 32 mg |
| Allergens: | sulfites |
| Drinking Temperature: | 12 - 14 °C |
| Aging Potential: | medium (2028 years) |

Vineyard

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|-----------------------|----------------------------|
| Origin: | Austria, Kamptal, Mollands |
| Quality grade: | Landwein aus Österreich |
| Site: | Steinleiten |
| Soil: | Gföhler Gneis |

Harvest and Maturing

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|---------------------------------|---------------------|
| Harvest: | handpicked |
| Fermentation: | spontaneous |
| Malolactic Fermentation: | yes |
| Maturing: | large wooden barrel |