

2021

Grosshöflein - Pinot Noir

Qualitätswein, Grosshöflein

Vineyard

Clayey black soil on shell limestone - East-facing on the slope of the Fölligberg - Vines up to 46 years old - Gentle pruning - Organic compost

Cellar

Hand-picked - 4 days cold maceration - lightly pressed - spontaneous fermentation 18 days on the skins - 16 months in used 500 litre barrels (tonneaux) - 6 months bottle ageing after bottling

Tasting Note

Red berries - tobacco - fresh herbs - well-supporting acidity - fine tannin - complex

Food Pairing

Veal - coq au vin - roasted pigeon



Varietal
Pinot Noir

Flavor
dry

Alcohol
13 %

Residual Sugar
1 g/l

Acid
5.2 g/l

Drinking Temperature
16 - 18 °C

Optimum Drinking Year
2023 - 2030

EAN
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