

2022

# Großhölflein - Pinot Noir

Österreichischer Qualitätswein, Burgenland



## Vineyard

Clayey black soil on shell limestone - east-facing on the slope of the Fölligberg - vines up to 47 years old - soft 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 - elegant tannin - complex

## Food Pairing

Veal - coq au vin - roasted pigeon

## Awards

A la Carte  
92

Varietal  
Pinot Noir

Flavor  
dry

Alcohol  
12.5 %

Residual Sugar  
1 g/l

Acid  
5.4 g/l

Drinking Temperature  
16 - 18 °C

Optimum Drinking Year  
2024 - 2031

EAN  
90036341 17275