

FRITSCH

RUPPERSTHAL PINOT NOIR 2022

Bio-Qualitätswein, Local wine 🍷

Quality grade: Bio-Qualitätswein, Local wine
Site: Ruppersthal Pinot Noir
Varietal: Pinot Noir 100 % | 28 years
4000 plants/ha | 4000 - 4500 liter/ha



CELLAR

Harvest: handpicked
Grape Sorting: mechanical
Malolactic Fermentation: yes
Mash Fermentation: complete destemming | Stems: 0 % | 12 day(s) | 100 %
Fermentation: spontaneous
steel tank | temperature control: yes | 27 - 29 °C
Maturing: small wooden barrel | 500 L | used barrel | 12 month(s)
Bottling: screw cap
Deacidification: no
Acidification: no

DATA

Wine Type: still wine | red | dry
Alcohol: 12.5 %
Residual Sugar: 1 g/l
Acid: 6 g/l
Certificates: respect - BIODYN, bio-dynamic
Allergens: sulfites
Drinking Temperature: 16 - 18 °C
Aging Potential: 15 years
Optimum Drinking Year: 2024 - 2033

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



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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.