



## 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!



<b>Wine Type:</b>	still wine   red   dry
<b>Alcohol:</b>	12.5 %
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Aging Potential:</b>	15 years
<b>Optimum Drinking Year:</b>	2025 - 2034



## VINEYARD

<b>Quality grade:</b>	Bio-Qualitätswein, Local wine
<b>Site:</b>	Ruppersthal Pinot Noir
<b>Varietal:</b>	Pinot Noir 100 %   29 years   double cordon 4000 plants/ha   4000 - 4500 liter/ha



## HARVEST AND MATURING

<b>Harvest:</b>	handpicked   end/september
<b>Grape Sorting:</b>	mechanical
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	complete destemming   Stems: 0 %   12 day(s)   100 %
<b>Fermentation:</b>	spontaneous steel tank   temperature control: yes   27 - 29 °C
<b>Maturing:</b>	small wooden barrel   500 L   used barrel   12 - 15 month(s)
<b>Bottling:</b>	screw cap
<b>Deacidification:</b>	no
<b>Acidification:</b>	no

## PRODUCT CODES

<b>EAN:</b>	912001126749 8
<b>EAN / carton 6:</b>	912001126795 5
<b>Prüfnummer:</b>	N 4602/23

## WINERY

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.