

Data sheet →

# Pinot Noir Reserve 2011



Available in  
375ml / 750ml / 1500ml.

**SITE & SOIL** Ried Scheibner is situated relatively high-up at 220 metres elevation, like an elongated half-pipe between the vineyards Aubüchel and Bärnreiser in Höflein. It is gently exposed towards the east, and because of its kettle-shaped form is particularly well protected from the wind. These factors provide good, dry conditions for the Pinot family. In addition, the site shows a pronounced proportion of limestone at the root, while the surface is covered with sandy and gravelly loam, in places with loess.

**GRAPE VARIETY** Pinot Noir

**VINTAGE 2011** A powerful vintage, one of the very best in the last two decades. 2011 is an ideal vintage for cellaring. The wines can certainly mature for thirty years, and should not be approached until they are ten years old.

**DESCRIPTION** A striking aromatic arc of liquorice, dog-rose, cloves and black pepper. Very intense and concentrated, endowed with very fine structural tannins, crystalline acidity and a beautifully silky finish.

> **HARVEST** End of September to beginning October, hand harvested in multiple passes

> **FERMENTATION** spontaneous fermentation on the skins in wooden vats at 27-29°C, followed by malolactic fermentation in barriques

> **ÉLEVAGE** 16 months in French oak barriques

> **ALCOHOL** 13.0% vol

> **ACIDITY** 4.7 g/l

> **RESIDUAL SUGAR** 1.0 g/l

> **FOOD PAIRING** The wine's freshness is accentuated with slight cooling. Perfect for sautéed porcinis with parsley, wild fowl with strong spices, and for ripe cheeses.

> **SERVING TEMPERATURE**  
16-18°C

> **MATURITY**  
2012-2020



94 Points



5 Stars



94 Points



17 Points