

data sheet →

Pinot Noir 2016



available in
0,75lt.

SITE & SOIL This Pinot Noir thrives in the rolling hills around Höflein. It is precisely the cooler sites (Ried Scheibner and Ried Kirchtal) with their limestone-rich subsoils that provide the ideal conditions for this delicate and subtle Pinot Noir

GRAPE VARIETY Pinot Noir

VINTAGE 2016 After the dry year preceding, our vines certainly enjoyed the generous rainfall. The wines are very relaxed and balanced, with moderate degrees of alcohol, pithy tannins and refreshing acidity. The ideal drinking window will be between five and fifteen years.

DESCRIPTION A bright red wine, one that exudes intense aromas of red berries, dog-rose and aromatic spices. It is satiny in texture, soft but very fresh with a crystalline acidity that the wine wears quite well.



91 Points



3 Stars

- > **HARVEST** late September to the beginning of October, harvested by hand
- > **FERMENTATION** fermented on the skins in steel tank at 27–29°C, followed by malolactic fermentation
- > **ÉLEVATION** in used French oak barriques
- > **ALCOHOL** 13.1% vol
- > **ACIDITY** 5.0 g/l
- > **RESIDUAL SUGAR** 1.1 g/l
- > **FOOD PAIRING** In order to emphasise the refreshing character of the Pinot, we recommend pairing it with pink-cooked meat, risotto with porcini and morels. Can be served slightly chilled.
- > **SERVING TEMPERATURE** 16–18°C
- > **MATURITY** 2017 - 2021