

Data sheet →

# Ried Scheibner 2016



Available in  
750ml / 1500ml

**SITE & SOIL** Ried Scheibner is situated relatively high-up at 220 metres elevation, like an elongated half-pipe between the vineyards Aubühel 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 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 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, 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 Burgundian barriques and 500L casks

> **ALCOHOL** 13.2% vol

> **ACIDITY** 4.9 g/l

> **RESIDUAL SUGAR** 0.9 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**  
2018-2030



94 Points



94 Points



4 Stars