

Data sheet →

Pinot Noir Reserve 2010



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 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 2010 Once more a very meagre harvest, although this time because of generally cool weather during the vegetation cycle. The wines are delicate, very elegant and refreshing, with a maturing potential of about ten 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 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 used French oak barriques

> **ALCOHOL** 13.1% vol

> **ACIDITY** 4.9 g/l

> **RESIDUAL SUGAR** 1.1 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



93 Points



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