

Data sheet →

Pinot Noir Reserve 2012



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 Aubübel 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 2012 A very hot year with beguiling fruit. The wines are approachable somewhat earlier than 2001, because they have tannins that are not so firm. Ideal drinking age 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 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** 14.1% vol

> **ACIDITY** 5.0 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**
2014-2026



92 Points



17,3 Points



93 Points



92 Points