

Data sheet →

Pinot Noir Reserve 2014



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 2014 A very difficult year with numerous downpours in the summer and autumn. The volume is very small, but thanks to stringent selection the wines show wonderful freshness, precision and finesse. A vintage for Pinot lovers. Ideal drinkability between four and ten years of age.

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** beginning of Oktober, 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** 13.1% vol

> **ACIDITY** 5.8 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**
2016-2026



92 Points



93 Points



18 Points

Available in
750ml / 1500ml.