

Data sheet →

Ried Scheibner 2015



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 2015 The mega-vintage with legendary concentration and power. Buy, buy, buy – and put them away! Open the first bottles only after ten years, but it would be even better to wait fifteen.

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 woodenvats at 27-29°C, followed by malolactic fermentation in barriques

> **ÉLEVAGE** 16 months in Burgundian barriques and 500L casks

> **ALCOHOL** 13.1% vol

> **ACIDITY** 4.8 g/l

> **RESIDUAL SUGAR** 1.2 g/l

> **FOOD PAIRING** The wine's freshness is accentuated with slight cooling. Perfect for sautéed porcini with parsley, wild fowl with strong spices, and for ripe cheeses.

> **SERVING TEMPERATURE** 16-18°C

> **MATURITY** 2017-2027



94 Points



5 Stars



95 Points



18 Points

Available in
750ml / 1500ml.