

data sheet →

# Pinot Noir 2017



available in  
0,75lt.

**SITE & SOIL** This Pinot Noir thrives in the rolling hills around Höflein. It is precisely the cooler sites (Ried Scheibner and Ried Kirchtal) with their limestone-rich subsoils that provide the ideal conditions for this delicate and subtle Pinot Noir

**GRAPE VARIETY** Pinot Noir

**VINTAGE 2017** A hot and extremely dry year, one that favoured the late-ripening varieties. Wines with extreme precision and the finest tannins.

**DESCRIPTION** A bright red wine, one that exudes intense aromas of red berries, dog-rose and aromatic spices. It is satiny in texture, soft but very fresh with a crystalline acidity that the wine wears quite well.



92 Points



91 Punkte

- > **HARVEST** beginning to the end of September, harvested by hand
- > **FERMENTATION** fermented on the skins in steel tank at 27–29°C, followed by malolactic fermentation in barriques
- > **ÉLEVATION** in used French oak barriques
- > **ALCOHOL** 13.2% vol
- > **ACIDITY** 4.9 g/l
- > **RESIDUAL SUGAR** 1.3 g/l
- > **FOOD PAIRING** In order to emphasise the refreshing character of the Pinot, we recommend pairing it with pink-cooked meat, risotto with porcini and morels. Can be served slightly chilled.
- > **SERVING TEMPERATURE** 16–18°C
- > **MATURITY** 2019 - 2024