

Data sheet →

Pinot Noir Reserve 2017



Available in
750ml / 1.5L

SITE & SOIL Ried Scheibner is situated relatively high-up at 220 metres elevation, like an elongated half-pipe between the vineyards Aubühel 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.

The Reserve represents the heart of this exceptional vineyard.

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 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 September, 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** 13.4% vol

> **ACIDITY** 5.0 g/l

> **RESIDUAL SUGAR** 1.0 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**
2019-2030



4 Stars



96 Points



95 Points
2nd place
Pinot Noir



92 Points



18.5 Points