

data sheet →

Pinot Noir 2018



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 2018 One of the earliest harvests of all time. Superb vintage with a very hot and dry summer. High quality of healthy grapes. The wines are rich in content and typically characteristics of the grape variety. A great year!

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.



93 Points

- > **HARVEST** beginning 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** 13.6% 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** 2020 - 2025