

Data sheet →

# Pinot Noir Reserve 2018



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 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 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** 13.9% 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**  
2020-2030



4 Stars



92 Points



94 Points