

data sheet →

Pinot Noir 2020



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 2020 An outstanding vintage with a slightly later start to the harvest than in previous years. Warm days & cool nights. We harvested totally healthy grapes, and were spared any disease. Wines with pure varietal character & attractive body, with plenty of finesse & freshness await. 2020 is a vintage to look out for!

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.

> **HARVEST** mid to 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** 13.6% vol

> **ACIDITY** 5.1 g/l

> **RESIDUAL SUGAR** 1.0 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**
2021 - 2027