

data sheet →

Pinot Noir 2022



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 2021 A promising, exciting vintage. The weather pattern was challenging for various reasons. In spring, cool and warm phases alternated, and overall it was very dry. In the vineyard, a very precise way of working was required. However, the expectation of the wines is very high - we had perfect, ripe grape material - and were spared from any diseases. Especially with the red wines, we are looking forward to an outstanding vintage: ripe, small berries with incredible concentration. For the white wines, we can expect elegance and wonderful balance. Be excited!

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** 13.0% vol

> **ACIDITY** 5.4 g/l

> **RESIDUAL SUGAR** 0.9 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**
2023 - 2029