

data sheet →

# Pinot Noir 2021



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 vintage just the way we like it! We could not have ordered better weather: spring brought a great deal of precipitation and then there were no heat waves in summer that overstayed their welcome. In the autumn we were able to harvest everything by hand under optimal conditions. Perfect maturity with a marvellous backbone of acidity! Wines showing beautiful opulent body, plenty of finesse and splendid freshness await – be curious!

**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** 13.1% vol
- > **ACIDITY** 5.3 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** 2022 - 2028