

Data sheet →

# Pinot Noir Reserve 2021



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 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 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** 13.4% vol

> **ACIDITY** 4.9 g/l

> **RESIDUAL SUGAR** 1,0 g/l

> **FOOD PAIRING** The wine's freshness is accentuated with slight cooling. Perfect for sautéed porcini with parsley, wild fowl with strong spices, and for ripe cheeses.

> **SERVING TEMPERATURE**  
16-18°C

> **MATURITY**  
2023-2033