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Pinot Noir 2023



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 2023 A promising, exciting and excellent wine vintage from Carnuntum. Due to the cool weather and of April, the vines sprouted relative lately. During summer we got sufficient amount of rain and many hours of sunshine. The water reserves were particularly important for the start of ripening. The expectations of vintage 2023 are very high – we had a great harvest without any interruption, with always warm and dry temperatures. We had perfect, ripe grape material – without any diseases. The harvest volume was a little bit lower, but we looking forward to highest qualities with incredible concentration and finesse.

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** 2024 - 2035