

Markowitsch

ÖSTERREICH – AUSTRIA

Pinot Noir 2024

Data sheet >



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 2024 A promising, exciting vintage in Carnuntum. We were provided with sufficient rainfall in the spring. The water reserves were particularly important for the start of ripening. We had a warm start to spring, which resulted in early bud break, which then progressed quickly due to the hot summer, meaning that vegetation progressed rapidly. 2024 was a very early harvest, which was low in terms of quantity, but we are looking forward to the 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

> **ÉLEVAGE** in used French oak barriques

> **ALCOHOL** 13,0 %Alk

> **ACIDITY** 6,1 g/l

> **RESIDUAL SUGAR** 1,3 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**
14–16°C



HAND
GELESEN



Gerhard Markowitsch GmbH, Pfarrgasse 6, 2464 Göttlesbrunn
T +43.2162.8222 / F +43.2162.8222-11 / weingut@markowitsch.at / markowitsch.at
IBAN: AT 43 2021 6200 2578 0300 / BIC: SPHBAT21 / IBAN: AT 29 3207 3000 0007 6505 / BIC: RLNWATWWBRL
Gerichtsstand: Landesgericht Korneuburg / Firmenbuch Nr.: FN267586i / UID: ATU62056027