

Markowitsch

ÖSTERREICH — AUSTRIA

Pinot Noir 2025

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 2025 A harmonious, expressive vintage with an ideal growing season. A stable spring and a warm, balanced summer ensured even ripening and aromatic precision. The harvest delivered healthy, high-quality grapes. The red wines show depth, pure fruit and fine tannins. The white wines impress with freshness, minerality and elegant balance.

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** 12,5%Alk

> **ACIDITY** 5,7 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**
12-15°C



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