

PINOT NOIR 2010

Grape variety:	Pinot Noir (Blauer Burgunder)
Average yield:	about 6.000 kg/ha
Vineyards:	The grapes grow in our vineyards in the wine region Neusiedlersee which is characterized by dry, gritty and mineral soils. The so called Seewinkel region counts between the driest and hottest in Austria and gives ideal conditions for the grape variety Pinot Noir.
Alcohol:	13.0 Vol. %
Residual sugar:	1.0 g/l
Acidity:	4.9 g/l
Closure:	Vino-Lok [®] Glass stoppers
Finishing:	Fermentation in stainless steel vats at 28°C to 30°C, 30% finish in used oak barrels for 10 months.
Tasting notes:	Medium purple with a light rim characterizes our Pinot Noir. It seduces with spicy hints of blackberries and raspberries together with smoky impressions. On the palate the wine shows very fine and elegant with a fresh fruit of berries together with light spiciness. The wine is backed up by fine acidity and ends in a long and fine finish.
Food recommendation:	Enjoy this wine with game and poultry.
Serve this wine at:	16 – 18°C
Drink this wine from:	2011 – 2016