



PINOT NOIR RESERVE 2020

Grape variety:	Pinot Noir / Blauburgunder
Average yield:	about 5.200 kg/ha
Vineyards:	The grapes grow in vineyards in the region called "Neusiedlersee" which is characterized by dry, gritty and mineral soils. The grapes for the wine derive from 20% schist plots, the rest from iron-rich gravels. The region counts to the warmest and driest spots in Austria and these are therefore ideal conditions for the production of wonderfully distinctive red wines.
Alcohol:	13.5 Vol. %
Residual sugar:	1.0 g/l
Acidity:	5.5 g/l
Finishing:	Fermentation in stainless steel vats at 28°C to 32°C, finish in stainless steel vats and for 10 months in small oak barrels, thereof 50 % in new barrels
Closure:	Vino-Lok® Glass stoppers
Tasting notes:	A typical light red characterizes our Pinot Noir Reserve. The wine convinces in the nose with multilayered aromas of fresh forest strawberries and dried herbs with a hint of raspberries and cold smoke. On the palate the wine shows itself multilayered, very elegant with deep spiciness. The wine is backed-up with fine acidity and ends in a long and harmonious finish.
Food recommendation:	Enjoy this wine with game, poultry and lamb.
Serve this wine at:	16 – 18°C
Drink this wine from:	2022 – 2030

