



PINOT NOIR RESERVE 2021

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| Grape variety: | Pinot Noir / Blauburgunder |
| Average yield: | about 5.300 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: | 5.2 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 40 % 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 Morello cherries and dried herbs with a hint of raspberries and wild berries. On the palate the wine shows itself multilayered, very aromatic with deep fruit. 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: | 2024 – 2032 |

