

2022

Pinot Noir

Austrian quality wine, Burgenland



Vineyard

Leithakalk with loam and loess
-cool sites - soft pruning -
organic compost

Cellar

3 days cold maceration - lightly
crushed - spontaneous
fermentation for 12 days on the
skins - 5 % whole bunches - 12
months in used tonneaux - 6
months bottle ageing

Tasting Note

Red berries - tomato leaf - gentle
earthy notes - strong tannin

Food Pairing

Roasted meat - game dishes -
mild hard cheeses

Varietal
Pinot Noir

Flavor
dry

Alcohol
13 %

Residual Sugar
1 g/l

Acid
5.4 g/l

Drinking Temperature
16 - 18 °C

Optimum Drinking Year
2023 - 2029

EAN
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