

## 2023

# Großhöflein -**Pinot Noir**

Qualitätswein, Grosshöflein

#### Vineyard

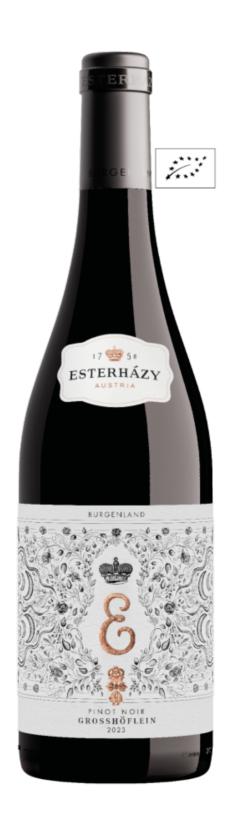
The vineyards are located at about 200m above sea level on the Föllikberg. Characterized by clayey black earth on Leitha limestone, the south-east facing position lies at the foot of the Leitha Mountains. The vines are about 25 years old. Dry Farming - Organic Compost - Cover Crop - Gentle Pruning

#### Cellar

The grapes are harvested by hand and then cold macerated for 4 days. Spontaneous fermentation takes place in the wooden fermentation vessel, and the mash cap is submerged at regular intervals. After 14 days, the wine is pressed and continues fermentation in used 500l French oak barrels. After racking, it is stored in the barrels for another 18 months.

### **Tasting Note**

In the glass, the wine captivates with red berries and tobacco spice. An elegant tannin and a well-integrated acidity support the wine. The medium-heavy limestone soils give the wine a complex mineral finish. We recommend it with dishes like roasted duck and Coq au Vin.



Varietal Pinot Noir

Flavor dry

Alcohol 13 %

Residual Sugar 1 g/l

Acid 5.9 g/l

Drinking Temperature 16 - 18 °C

Optimum Drinking Year 2025 - 2032

