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WINE - FACT SHEET

PINOT NOIR 2023 ■

The Pinot Noir proves to be a real challenge every year because it reacts so sensitively to the weather in its growing and ripening period that it virtually depicts it. This makes it difficult and exciting at the same time.

■ CHARACTER

A bright ruby red color with a distinctive fruit that reminds of delicate bitter almonds and raspberries. Elegant and velvety harmony, which leaves an unmistakable feeling of warmth and sweetness on the tongue.

ORIGIN ■

10 – 15 years old vines on the Heideboden in Gols, Burgenland, Austria

■ VINIFICATION

harvested by hand at the middle of September
selection in the vineyard
cold maceration for 7 days
fermentation in stainless steel vats at 28 – 32 °C
malolactic fermentation and maturation in small oak barrels
bottled in November 2024

FACTS ■

100 % Pinot Noir
alcohol: 14,5 % vol.
acidity: 4,5 g/l
residual sugar: 3,9 g/l
bottles: 0,75 l
serving temperature: 16 – 18 °C
contains sulphites

■ GOES WELL WITH

... Tarte flambée with smoked duck breast,
smoked bison carpaccio, brown hare leg with
elderberries, wild duck breast with brandy juice
and fried pepper dumplings.