



Pinot Noir 2010



Pinot Noir is one of the most exquisite varieties in the world and is only cultivated on the best locations of our vineyards. Our Pinot Noir charms through density, elegant fragrance and a lot of extract, fine flavors and a smell which reminds on raspberries and a touch of blackberries. soft, charming fruit, round tannins and a constant finish.

age of the rootstocks	5 - 16 years
soil	limestone, alluvial land
training form	high training system (80 cm trunk height)
harvested on	2 nd - 7 th of October
vinification	skin contact between 20 and 22 days, fermentation temperature was between 28°C and 30°C, in big oak casks fermented, aged in big old oak barrels (3000 L) for 12 months
aging ability	2 to 5 years of harvest
recommendation for dishes	this wine fits excellent to roast veal, wildfowl (pheasant, partridge) or alternatively to pasta and mushroom dishes
service help	red wine glass



alcohol 13 % vol

acidity 5.0 ‰

dry

JOHANNESHOF
REINISCH

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