



Pinot Noir 2015



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.

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- age of the rootstocks** 5 - 20 years
- soil** limestone, alluvial land
- training form** high training system (80 cm trunk height)
- harvested on** 21st of September till 2nd of October
- vinification** skin contact between 10 and 14 days, fermentation temperature was between 28°C and 30°C, in big oak casks fermented, aged in big old oak barrels (3000 L) for 10 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 12.5 % vol

acidity 5.1 ‰

dry



AT-BIO-401, Österreichische Landwirtschaft
certified organic

**JOHANNESHOF
REINISCH**

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