

Furth Pinot Noir

<i>Origin:</i>	Furth bei Göttweig
<i>Appellation:</i>	Lower Austria
<i>Grapes:</i>	Pinot Noir (100%)
<i>Vintage:</i>	2017
<i>Analysis:</i>	13.0% alcohol 1.0 g/l residual sugar 5.3 g/l total acidity
<i>Closure:</i>	screw cap

Area of production: The name of the village where the winery is located is called „Furth“. All the grapes are coming from our own vineyards (100% estate fruit) within the village. Furth is located on the southern border of the river Danube on the foothills of the „Stift Göttweig“ monastery.

Not only rocky soils of weathered primary rock and deep loess covers can be found (that's where we plant our Grüner Veltliner and Riesling), but also fertile sand with chalky gravel from the Danube, where we cultivate our burgundy varieties such as Pinot Noir.

Soil composition: mixture of primary rock, loess and gravel from the Danube

Age of vines: 10-50 years

Vinification: Handpicked selected grapes, temperature controlled spontaneous fermentation (without cultivated yeast) and malolactic fermentation in stainless steel, 12 months in 1.500l – 2.500l wood barrels

Character: classic, fresh and fruit driven style, intens strawberry aromas and floral notes, elegant finish

Preservation: 2018 - 2022

Serving temperature: to be served slightly cool at about 14 to 16° C

Food suggestions: grilled fish, white and red meat, pasta

