

Pinot Noir

<i>Origin:</i>	Furth-Palt bei Göttweig
<i>Appellation:</i>	Niederösterreich (=Lower Austria)
<i>Grapes:</i>	Pinot Noir (100%)
<i>Vintage:</i>	2015
<i>Analysis:</i>	13% alcohol 1,0 g/l residual sugar 5,0 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-Palt“. All the grapes are coming from our own vineyards (100% estate fruit) within the village. Furth-Palt 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 gravel from the Danube, where we cultivate our red wine vineyards.

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

Age of vines: 30-40 years

Vinification: Handpicked selected grapes, temperature controlled spontaneous fermentation (without cultivated yeast) and malolactic fermentation in stainless steel, 6 month in used 300l barrique and 1.500l wood barrels, bottled without filtration.

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

Preservation: 2015 - 2020

Serving temperature: to be served slightly cool at about 16 to 18° C

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

