



## Pinot Noir 2016



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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| <b>age of the rootstocks</b>     | 5 - 24 years   |
| <b>soil</b>                      | limestone, alluvial land   |
| <b>training form</b>             | high training system (80 cm trunk height)  |
| <b>harvested on</b>              | 22 <sup>nd</sup> of September till 5 <sup>th</sup> of October  |
| <b>vinification</b>              | skin contact for 14 days, fermented in wooden vats, temperature was between 28°C and 30°C, aged in big old oak barrels (3000 L) and also in used Barriques for 10 months |
| <b>aging ability</b>             | 2 to 5 years of harvest  |
| <b>recommendation for dishes</b> | this wine fits excellent to roast veal, wildfowl (pheasant, partridge) or alternatively to pasta and mushroom dishes   |
| <b>service help</b>              | red wine glass   |



**alcohol 12,5 % vol**

**acidity 5 ‰**

**dry**



AT-BIO-401, Österreichische Landwirtschaft  
certified organic

**JOHANNESHOF  
REINISCH**

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