

Pinot Noir Reserve

<i>Origin:</i>	Furth bei Göttweig
<i>Grapes:</i>	Pinot Noir (100%)
<i>Vintage:</i>	2013
<i>Analyse:</i>	13% alcohol 1,0 g/l residual sugar 4,8 g/l total acidity
<i>Closure:</i>	natural cork

Area of production: The wine growing region Kremstal is located within the Danube area, about one hour drive to the west of Vienna. The 2,300 hectares of Kremstal stretch around Austrian „wine city“ Krems on the northern river bank and around the magnificent monastery „Stift Göttweig“ on the southern side of the Danube. Besides rocky soils and deep loess cover, fertile soils with gravel from the river can be found where we plant our red grapes

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

Age of vines: 20-30 years

Vinification: handpicked selected grapes, temperature controlled spontaneous fermentation (without cultivated yeast) settling in partly new barrique barrels for 18 month

Charakter: Medium cherry red, in the nose subtle nuances of violets, delicate cherry touch, pleasant, firm texture, fresh plum in reverberation.

Preservation: 2015-2030

Serving temperature: 16-18° C

Food Suggestions: pork, veal, venison, poultry, fish

Awards: 93 Points (Falstaff)

