



Pinot Noir 2017



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.

age of the rootstocks	5 - 24 years
soil	limestone, alluvial land
training form	high training system (80 cm trunk height)
harvested on	23rd of September till 3rd of October
vinification	skin contact for 10 days, fermented in wooden vats, temperature was between 28°C and 30°C, aged in big old oak barrels (1000 - 3000 L) for 9 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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