



## Pinot Noir 2017 Grillenhügel®



The grapes for this wine come from 260 meters above sea level at the foot of Anninger Mountain. The loamy and sandy limestone soil nourishes our Pinot Noir vines, which are over 30 years old, and give this wine great finesse. These plants bring expressive fruit flavors and great complexity in this wine.

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<b>age of the rootstocks</b>	over 30 years
<b>soil</b>	limestone, alluvial land
<b>training form</b>	high training system (80 cm trunk height)
<b>harvested on</b>	2 <sup>nd</sup> - 5 <sup>th</sup> of October
<b>vinification</b>	spontaneous fermentation in big oak vats between 28°C and 30°C, skin contact between 14 and 18 days, aged in french oak barrels of different size for 14 months (60% new oak)
<b>aging ability</b>	4 to 10 years of harvest
<b>recommendation for dishes</b>	this wine fits excellent to roast veal, wild-fowl (pheasant, partridge, guinea fowl) or alternatively to pasta and mushroom dishes
<b>service help</b>	burgundy glass



**alcohol 13 % vol**

**acidity 5.4 ‰**

**dry**



AT-BIO-401,  
Österreichische Landwirtschaft

**JOHANNESHOF  
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