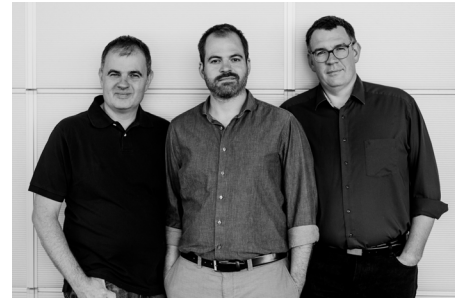




Pinot Noir Grillenhügel® 2018 BIO



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.

age of the rootstocks	over 30 years
soil	limestone, alluvial land
training form	high training system (80 cm trunk height)
harvested on	28 th of September - 2 nd of October
vinification	spontaneous fermentation in big oak vats between 28°C and 30°C, 30% whole cluster, skin contact between 12 and 18 days, aged in french oak barrels of different size for 14 months (60% new oak)
aging ability	4 to 10 years of harvest
recommendation for dishes	this wine fits excellent to roast veal, wild-fowl (pheasant, partridge, guinea fowl) or alternatively to pasta and mushroom dishes
service help	burgundy glass



alcohol 13% vol

acidity 5.6‰

residual sugar 1g/l



AT-BIO-401, Österreichische Landwirtschaft

JOHANNESHOF
REINISCH

Im Weingarten 1, 2523 Tattendorf, Austria
Tel.: +43 (0)2253/814 23, www.j-r.at