



Pinot noir, Reserve

Country of origin: Austria

Growing area: Wagram

Village: Fels am Wagram



**SUSTAINABLE
AUSTRIA**



Appellation: Due to climate conditions, Pinot noir is planted in our top-site Brunnthal. These are strictly south faced terraces at around 300m altitude with a huge swing between day and night temperatures.

Type of soil: Deep Loess-soil, extremely high in limestone, up to 40%

Viticulture: Our goal is sustainable viticulture! We do not use herbicides for 25 years, have banned insecticides since a decade now from our vineyards and plant protection follows organic standards with bio certification from 2021. Due to the advantage of Loess terroir, we don't need to irrigate vines, green covering of the soil keeps it healthy and requires no fertilizers. Harvesting is only done by hand with strictly grape selection, only the best fruit is used for our top wines.

Winemaking: Pinot noir is for sure the most sensitive variety in red and likes to be treated very gentle. After destemming fermentation on skin with our own selected yeast for around 10 days at cooler temperatures (26°C). Only a week or two skin contact to keep tannins silky and velvety. For the maturation around 18 months in barriques only the best burgundy oak is state of the art. No fining and no filtration until bottling.

Analysis: 13,5% vol. res. sugar 1.0 g/l acidity 4.9 g/l

Tasting notes: Typical pinot nose, cherry fruit and red berries underlined with some nice hints of subtle oak. Red cherry jam with subtle nuances of hibiscus flowers. Pleasant extract sweetness is enlivened with juicy acidity and well-integrated tannins, perfect food matching wine.

Ageing potential: Should mature in the bottle 2-3 years, aging potential for 10 years or even more.