

Pinot Noir Reserve 2013

Variety:	100% Pinot Noir
Region:	Niederösterreich
Vineyard:	20 year old vines
Soil:	Loess
Vintage:	By hand
Yield:	40 hl/ha
Grapes :	19° KMW, 95 Oechsle
Grape treatment:	Must fermentation 25days
Fermentation:	3 weeks at 25° C in stainless steel tank
Aging:	1 year barrique, 50% new oak and 50% old oak
Malolactic:	Yes
Alcohol:	13,5%vol
Total acidity:	5,2 g/l
Residual sugars:	1.0 g/l, dry
Serving temperature:	15°C

Tasting notes:

Classic Pinot Noir, lively with fine acidity, balanced fruit, silky tannins into the finish