

**Tasting Notes**

Henkenberg wines are always very balanced and harmonious. They show an excellent ratio of acid, tannins and extract. They also have a lot of fruity and spicy aromas. This variety of aromas also represents the diversity of the soil on the Henkenberg. With the 2019 has an impressive mouthfeeling and juicyness, with soft, rich tannins. The fruit is berry-like, ripe and balanced by the freshness of the fermentation with the stems. Definitely A vintage for Pinot lovers!

**Vinyard, Soil**

The Henkenberg denomination stretches out on an exposed ridge between Oberrotweil and Burkheim towards the west. The soil mainly consists of weathered volcanic rock, garnet and loess in some places. Its coarse composition made up of different layers offers ideal ground for growing deep rooting vines. The Henkenberg has a south and southwest exposure. It is named for being the site of the gallows in medieval times.

**Style**

dry

**Varietals / Clone**

100% Pinot noir (Spätburgunder), small and mixed-berried clones

**Winemaking**

The average yield for this wine is around 40 hectoliters per hectare. The grapes are 100% hand-picked. After meticulous sorting of the grapes the mash starts an open fermentation process with its natural yeasts and some stems (partly whole bunches) at temperatures between 25° and 33° C for about 14 days. During this process tannins and color are released from the skins through frequent pumpovers and punching down of the skin cap. Once the fermentation comes to an end, they are pressed and filled into burgundy style oak barrels (1/3 new barrels). The wood for these barrels is won from our own trees in the Kaiserstuhl and shipped to selected Tonneleries in Burgundy for processing. After aging in new oak for an average of 12 months the wine is bottled without filtration. Hence some turbidity may occur, which however adds to the wines complexity and aging potential.

**Analytical details**

Residual sugar g/L: 0,2 | Total Acidity g/L: 5,3 | Alcohol Vol. %: 13,5

**Meal suggestion**

Venison roast with a jus of truffles and shallots, turnip cabbage and fried potatoes  
Ragout of pheasant, braised in pinot noir with spiced tomatoes and risotto

**Aging potential**

→ 20 years

**Serving suggestion**

Serve at 16°C in a burgundy glass.

At young age this wine should be vented by decanting.

**Product code**

35-19