

*Steinwiege*<sup>®</sup>

## PINOT NOIR

DRY  
2017

Steinwiege<sup>®</sup> is a protected brand for our purebred wines, in VDP.Gutswein quality, of VDP-classified parcels.

### VARIETALS

Pinot noir

### TASTE + STYLE

This Pinot noir shines with a brilliant bright cherry red in the glass.

The nose reveals aromatics of sour cherry, Morello cherry and blueberry. Violets, fresh porcini mushrooms, juniper and undergrowth notes refine the bouquet.

On the palate an invigorating structure with animating, fine tannins and mouth-watering acidity, rounded off with a full fruit body and a nice length.

### RECOMMENDATION

Everyday wine, solo sipper, summer wine, pair with stews, veal, pork, venison, poultry, mushrooms, freshwater fish

### SOIL

calcareous gypsum marl

### CERTIFICATION

DE-ÖKO-022  
Deutschland  
Landwirtschaft



### YIELD

40 l/ar

### VINIFICATION

Spontaneous fermentation on the mash over 3 weeks, partly with whole grapes. Aging 18 months in old 300 litre oak barrels. Bottled unfiltered.

### ALCOHOL

12,5 % vol.

### RESIDUAL SUGAR

2,2 g/l

### ACIDITY

5,5 g/l

### BOTTLED

August 2019

### DRINKING WINDOW

2020 - 2028

### SERVED BEST

at 16°C in a Burgundy glass

SCHNITMANN

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