



2016 Estate Pinot Noir**29-16**

Tasting Notes

A fruity and medium bodied Pinot Noir for every day. This Estate Wine is an unintrusive but classic Spätburgunder adding value to light meat dishes and / or bread and cheese.

Vinyard, Soil

Blend of different natural loess vineyards

Style

dry

Varietals / Clone

100% Pinot Noir (Spätburgunder), small-berried clones

Winemaking

Cold maceration for 7 days, before the alcoholic Fermentation on the skins takes over for another 14 days through natural yeasts. After fermentation and pressing the wine is filled in seasoned oak barrels (burgundy style barrique) for ageing and malolactic fermentation. After 12 months of ageing in barrels 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: 0,1 | Total Acidity g/L: 5,8 | Alcohol Vol. %: 13,0

Meal suggestion

Veal salad with fried potatoes (a delicacy from Baden)

Cooked steer breast with horseradish, red beets and bouillon potatoes

Serving suggestion

Serve at 16°C in a burgundy glass

Product code

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