

WEINGUT

MEYER - NÄKEL

2018 Pinot Noir/Spätburgunder

Vintage	2018
Variety	Pinot Noir / Spätburgunder
Wine growing region	Ahr
Quality	QbA
Taste	dry
Soil	slate and greywacke decomposition stone

Vinification	<ul style="list-style-type: none">- hand picking of the grapes- gentle treatment of the crop- crushed must fermentation- maturing in big old oak barrels- malolactic fermentation
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Character	This wine is a typical traditional Ahr Pinot. In the nose you find a slightly earthy aroma of red berries like blackberry, blueberry and raspberry as well as ripe cherries, strawberries and blackberries with spicy traces of juniper and laurels. A smooth wine with elegant tannin structure and good substance.
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Drink recommendation	At a drink temperature of 15-16°C this wine goes well with poultry, light meat, pasta and mushrooms as well as a spicy companion to grilled stronger spiced fish.
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Analyse	Alcohol	13,5% vol.
	Residual Sugar	3,5 g/l
	Acidity	5,8 g/l

