



Wine expertise

2017 Pinot Noir “Sankt Paul”

VDP.Großes Gewächs

Deutscher Qualitätswein trocken

The vineyard

This vineyard is south-located to Weißenburg in Alsace/France. Its named after the former outpost of the monastery there. The soil is based on a large limestone rock with a very low circulation of clayey loamy topsoil.

Winemaking

The grapes were carefully hand selected, de-stemmed and separately fermented on the skins. After two to three weeks fermentation in open oak vats they were gently pressed. The next maturation were for 18 months in small oak barrels. The filling was done without filtration and fining of the wine.

The wine

The colour is deep ruby red.
On the nose aroma of wild berries, juniper berry, red pepper and tobacco,
On the palate|dense with good structure, elegant and juicy with length and well balanced tannins. Great aging potential.

Total alcohol by volume:.....	13,5 % Vol.
Acidity:.....	5,8 g/l
Residual sugar:.....	0,3 g/l
Drinking temperature:.....	15-17 °Celsius

