



## 2018 Pinot Noir “Becker Family”

Deutscher Qualitätswein trocken

### The Vineyards:

Grown on rare limestone soil with heavy topsoil of loam and clay. The vines are 18 to 42 years old.

### Vinification:

The grapes were hand harvested and destemmed. Before pressing, the grapes were macerated for 14 to 21 days to extract all the flavors and aromas from the grape-skins into the juice. The juice was fermented in big and small oak-barrels. Afterwards let on lees for almost 12 months after fermentation again in oak-barrels to gain even more flavor and complexity.

### Tasting notes:

Pleasant, clear ruby red with dark reflections. In the nose scent of wild berries, tobacco, spices and forest floor. On the palate juicy, elegant with good length and structure.

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|----------------------------|----------------|
| Alcohol content:.....      | 13,5 % Vol.    |
| Acidity:.....              | 6,2 g/l        |
| Residual sugar:.....       | .0,4 g/l       |
| Drinking temperature:..... | 15-17 °Celsius |

