



Wine expertise

2018 Pinot Noir “Schweigen”

Deutscher Qualitätswein trocken
VDP.Ortswein

The vineyards:

They are located around Schweigen on French and German side.
limestone soil.
Age of the vines between 29 and 54 years.

Winemaking:

The grapes were carefully selected by hand, destemmed, and fermented separately from the mash. After two up to three weeks fermentation in open oak casks, they were gently juiced. The further maturation took place for 36 months in small oak barrels called barrique. The wine is bottled without filtration in December 2021.

The wine:

Pleasant, clear ruby red with dark reflections.
In the nose flavours of blackberries, tobacco, spices and vanilla notes.
On the palate dense, elegant with good length and structure.

Acidity	6,2 g/l
Residual sugar	0,2 g/l
Total alcohol by volume:.....	13,5 % Vol.
Drinking temperature:.....	14-16 °Celsius

