



## 2019 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.

Alcohol content:.....	13,5 % Vol.
Acidity:.....	5,9 g/l
Residual sugar:.....	0,3 g/l
Drinking temperature:.....	15-17 °Celsius

