



2017 Pinot Noir Kaiserstuhl

30-17

Tasting Notes

The Pinot Noir Kaiserstuhl comes from our best loess soil parcels in Oberrotweil, planted with old vines. It is stored for one year in used barriques and the best barrels are selected each year. 2017 was a warm year with totally healthy grapes. We focused on preserving the freshness and a well-balanced acidity, with a velvet tannin structure. Perfect to drink now, but it will improve over the next 4-5 years.

Vineyard, Soil

Our best natural loess soils in Oberrotweil.

Style

Dry.

Varietal / Clone

100% Pinot Noir (*Spätburgunder*), small-berried clones.

Winemaking

Alcoholic fermentation on the skins for 14 days through natural yeasts. After fermentation and pressing the wine is filled in seasoned oak barrels (burgundy style barrique) for ageing and malolactic fermentation. After 12 months of ageing in barrels the wine is bottled without filtration. Hence some turbidity may occur, which however adds to the wines complexity and aging potential.

Analytical details

Residual sugar 0,7 g/L / Total acidity 5,8 g/L / Alcohol 13,5 Vol. %

Meal suggestions

Redwine steamed trout with ham, onions and mushrooms, served with Spaetzle.
Terrine of poultry with a jelly of cowberry.

Serving suggestions

Serve at 16° C in a burgundy glass.

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