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**2018 Pinot Noir Kaiserstuhl****30-18**

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**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. 2018 is very intense in colour, with high, but soft tannins and an impressive flavor and mouth feeling. Perfect to drink now, but it will improve over the next 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 0,2 g/L / Total acidity 6,3 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.

**Ageing potential**

→ 10 years

**Serving suggestions**

Serve at 16° C in a burgundy glass.

**Product code**

30-18