



2019 Pinot Noir Estate

29-19

Tasting Notes

A fruity, medium-heavy Pinot Noir for every day. In 2019, enormously elegant, fruity and balanced red wines were created. The tannin structure is velvety and the acidity is very well integrated.

Our Spätburgunder estate wine is a wonderfully natural red wine that enriches simple meat dishes and a good snack.

Vinyard, Soil

Blend of different natural loess vineyards from our Kaiserstuhl area

Style

dry

Varietals / Clone

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

Winemaking

A large part of the mash is fermented with whole grapes (2/3), a smaller part is destemmed. Color and tannin extraction only by pump over the mash. After the fermentation and the 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 g/L: 0,8 | Total Acidity g/L: 5,9 | Alcohol Vol. %: 13,5

Meal suggestion

Veal salad with fried potatoes (a delicacy from Baden)

Redwine steamed trout with ham, onions and mushrooms, served with Spaetzle.

Terrine of poultry with a jelly of cowberry.

Serving suggestion

Serve at 16°C in a burgundy glass

Product code

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