

Steinwiege[®]

PINOT NOIR

DRY
2017

Steinwiege is a protected brand for our pure varietal wines in VDP.Gutswein quality of VDP-classified vineyards.

Our demands on this line are very high. Low yields, absolutely healthy grapes and working out the respective character of the grape variety are a matter of course for us and ensure an expressive high-grade basic quality.

VARIETALS

Pinot noir

TASTE + STYLE

This Pinot noir shines with a brilliant bright cherry red in the glass.

The nose reveals aromatics of sour cherry, Morello cherry and blueberry. Violets, fresh porcini mushrooms, juniper and undergrowth notes refine the bouquet.

On the palate an invigorating structure with animating, fine tannins and mouth-watering acidity, rounded off with a full fruit body and a nice length.

RECOMMENDATION

Everyday wine, solo sipper, summer wine, pair with stews, veal, pork, venison, poultry, mushrooms, freshwater fish

SOIL

calcareous gypsum marl

CERTIFICATION

organic
DE-ÖKO-022
Deutschland
Landwirtschaft



YIELD

40 l/ar

VINIFICATION

Spontaneous fermentation on the mash over 3 weeks, partly with whole grapes. Aging 18 months in old 300 litre oak barrels. Bottled unfiltered.

ALCOHOL

12,5 % vol.

RESIDUAL SUGAR

2,2 g/l

ACIDITY

5,5 g/l

BOTTLED

August 2019

DRINKING WINDOW

2020 - 2028

SERVED BEST

at 16°C in a Burgundy glass

SCHNITMANN

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