



Weinexpertise

2018 Pinot Noir "Sankt Paul"

VDP.Großes Gewächs

Deutscher Qualitätswein trocken

The Vineyard

Named after the monastery's former outpost
This south-facing vineyard is located in Weißenburg
on a large limestone rock with very little circulation of
loamy-clayey topsoil.

The vinification

The grapes were carefully selected and destemmed by hand
and fermented on the mash. After two to three weeks
Fermentation in open oak vats and vats they were gently pressed.
Further maturation for 18 months in small French oak barrels.
Bottling without filtration and fining of the wine.

The wine

Fine, medium-strong ruby red.
In the nose scent of juniper berries, wild berries,
Tobacco, pepper and forest floor.
Dense on the palate with strong substance and youthful tannins.
Juicy with a very good length and the best structure.
Great storage potential.

Vorhandener Alkohol:.....	13,5 % Vol.
Säure:.....	6,7 g/l
Restzucker:.....	0,2 g/l
Trinktemperatur:.....	15-17 °Celsius

