



2020 Pinot Noir “Becker Family”

Deutscher Qualitätswein trocken

The Vineyards:

Grown on rare limestone soil with heavy topsoil of loam and clay. The vines are 19 to 43 years old.

Vinification:

The grapes were hand harvested and destemmed. Before pressing, the grapes were macerated for 14 to 21 days to extract all the flavours and aromas from the grape-skins into the juice. The juice was fermented in big oak-barrels. Afterwards let on lees for almost 12 months after fermentation again in oak-barrels for 18 months to gain even more flavour and complexity.

Tasting notes:

Pleasant, clear ruby red with dark reflections. In the nose scent of wild berries, tobacco, spices and forest floor. On the palate juicy, elegant with good length and structure.



| | |
|----------------------------|----------------|
| Alcohol content:..... | 13,5 % Vol. |
| Acidity:..... | 5,2 g/l |
| Residual sugar:..... | .1,0 g/l |
| Drinking temperature:..... | 15-17 °Celsius |