

Pinot Noir

2011

The Pinot Noir is commonly considered to be one of the best and most precious red wine varieties of the world. In Austria Pinot grapes are known since the Middle Ages and can be found in almost all wine-growing regions of the country. The Pinot Noir loves the warm climate of the area around Lake Neusiedl. It ripens early and the wines are normally very full bodied and offer a tremendous bouquet while being comparatively dark coloured for a Pinot Noir.

Tasting Notes:

Our Pinot Noir 2011 shines garnet-red in the glass and develops an impressive typical bouquet which lets you think of red berries. On the palate it is strong with noticeable tannins and pleasingly extract-sweet. Still the berry-like fruitiness remains very recognizable and a long finish tops of the impression.

Food Suggestion:

This Pinot Noir suits to a grand dinner, strong and spicy meat, game but also to enjoy a glass of powerful red wine.

Aging Potential:

Needs one to two years after the harvest to reach its optimum. After that it will at least be good to drink for an equally long time.

Drinking Temperature:

18 ° C

Alcohol content: 13 % vol

Sugar Content: 2.8 g/L

Acidity: 4.3 g/L



Bright red like the corn poppy.

Every spring the corn poppies cover vineyard rows, waysides and embankments with their bright red flowers. This attracts lots of insects that are after the nectar. Therefore poppies are not only very beautiful but also play an important role in supporting the biodiversity of an organic vineyard.