

Pinot Noir

2017

Pinot Noir is commonly considered to be one of the best and most precious red wine varieties of the world and is likely among the oldest as well. In Austria Pinot grapes are known since the Middle Ages and can be found in most wine-growing regions of the country. Pinot Noir loves the warm climate of the area around Lake Neusiedl. It ripens early and the wines are generally very full bodied, offering a tremendously rich bouquet.

Tasting Notes:

This Pinot Noir shines garnet-red in its glass and develops an intense red berry like bouquet with hints of roasted wood flavours. On the palate it is full but still fruity and has noticeable tannins that last with an harmonic finish.

Food Suggestion:

This Pinot Noir suits to dark meat dishes as well as strong and spicy cheese.

Aging Potential:

Needs 2-3 years after the harvest to reach its optimum. Can easily be kept to 4-6 years or even longer.

Drinking Temperature:

18 °C

Alcohol content: 13 % vol

Sugar Content: 3 g/L

Acidity: 4.8 g/L



Bright red like the corn poppy.

Every spring 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.



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