

Pinot Noir, Reserve 2024

Origin

Wine region: Wagram DAC
Village: Fels am Wagram

Vineyard & Soil

Grown predominantly in the Brunthal vineyard, situated on the uppermost terraces. A pure south-facing site at around 300 meters above sea level, with significant differences between daytime and nighttime temperatures. Deep loess soil with a high lime content.

Vinification

Pinot Noir is the diva among red wines, which is why it requires the greatest finesse. A cooler fermentation at around 26 °C preserves its incomparable aroma. The skin contact lasts only about two weeks to keep the tannins smooth. After that, only the very best barrels from Burgundy are deemed good enough, with a maturation period of 15 to 18 months depending on the vintage.

Tasting Notes

Already in its color distinct from other red wines, a light brick red with some orange reflections. Characteristic bouquet of red berries such as raspberry and strawberry, delicate hibiscus notes and a touch of cherry fruit, with hints of forest floor; finishing with roasted chestnuts. Pleasantly balanced acidity, a mineral undertone, marked by elegance and finesse without being short on the finish

Analytics

Alcohol: 13,7 % Vol.
Residual sugar: 1,0 g/l
Acidity: 4,9 g/l
Energy: 79 kcal/330 kJ

Ingredients and
nutritional value:



Recommendations

From two years of bottle aging, with considerable potential for 5–8 years. A versatile food companion. Game birds of all kinds such as duck, wild goose, quail, partridge, and pheasant are excellent pairings; venison also matches beautifully.



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