

Pinot Noir, Grande Reserve 2023

Origin

Wine region: Wagram DAC

Vineyard & Soil

From our oldest parcel in the Brunnthal vineyard: top terraces, pure south-facing exposure at around 300 m altitude, extremely chalky, deep loess soil. Planted by Franz Leth Sr. at a time when Pinot Noir was still a kind of niche on the Wagram.

Vinification

Pinot Noir is the diva amongst red wines. For the Grande Reserve we use only a strict selection of the finest grapes from our oldest vines in the Brunnthal vineyard. Slow fermentation at just around 25 °C for about three weeks preserves the delicate aromas. The wine matures for 18 months in Burgundian Barriques and a further 18 months in the bottle before it is released.



Tasting Notes

Bright brick-red, multilayered bouquet of ripe red berries, cherry and delicate hibiscus, a bit of roasted chestnuts and some earthy notes. Subtle toasty impressions and a hint of spice in the aftertaste. Concentrated, yet elegant on the palate, with silky tannins, a chalky, mineral backbone and lively acidity. Long and complex finish.

Analytics

Alcohol: 13,8 % Vol.
Residual sugar: 1,0 g/l
Acidity: 4,9 g/l
Energy: 78 kcal/325 kJ

Ingredients and nutritional value:

Recommendation

Ready to drink on release, with great potential for well over 10 years – how long you wait is down to your own self-discipline. At the table pair with game birds such as duck, wild goose, partridge and pheasant. Venison, deer and dishes featuring mushrooms or truffles are good choices as well.

ZERTIFIZIERT 914142 NACHHALTIG AUSTRIA

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