



PINOT NOIR BLACK VINTAGE 2015

Black Vintage wines are the most interesting wines of the Gruber winery. That's why, we pick the most pleasant and charismatic wine of the year, regardless of its type or location. The vintage hero will only be selected and bottled at the very end of vinification.

VINIFICATION AND MORE

Fully ripe and healthy grapes grown at Galgenberg. Hand-picked at the beginning of October. Strictly selected.
In order to get the most out of the fruit, the solid parts of the mash were dipped into the must once a day during the alcoholic fermentation process. Fermentation in open tanks. Juice extracted before fermentation. One week on the mash after fermentation. Aged in a new barrique barrel for three months. Bottled without filtration.

Pinot Noir is the true diva of the vineyard – thin-skinned and compact. A sophisticated red wine with great potential. This hand-picked Pinot Noir shows its typical characteristics due to the strict selection process and the perfect harvest time. Powerful and elegant at the same time. The night-time breeze in the Waldviertel region ensures for its delicate flavour.

Every Black Vintage year will be represented by a different Wine Spirit sitting on the label and looking after its precious contents inside.
Limited and hand-numbered edition!

SUGGESTED PAIRING

A pleasure with boiled beef served with hash brown potatoes and apple horseradish or ripe cheese

variety:	100% Pinot Noir
single vineyard:	Galgenberg
soil:	loess soil over primary rock
Alk:	13,0%
acidity:	4,9 g/l
residual sugar:	1,2 g/l
maturity:	2017-2030
EAN bottle:	9005634 999776
EAN box:	9005634 999783

