



BLACK VINTAGE *biologicis* PINOT NOIR 2018

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.

IN THE VINEYARD

variety:	Pinot Noir	vintage:	2018	wine quality level:	wine from Austria
soil:	loess with some granite in the subsoil				
age of vines:	30 years				
vineyard:	Galgenberg	altitude:	300 – 310 m		
harvest:	mid-September 2018				

IN THE CELLAR

skin fermentation:	in open bins (400 kg boxes), no sulfur adding 2 times daily submerge the skins
fermentation temperature:	at 25 - 28°C, not controlled
length of fermentation:	6 days
pressing procedure:	immediately after fermentation; pneumatic, 1 time gently pressed result ca. 60%, no sulfur adding
malolactic fermentation:	100% in 500l – new oak barrel with slightly toasting, immediately following fermentation and pressing
maturation:	racked after malolactic fermentation and stored in the same barrel no sulfur adding, length of maturation: 12 months
filtration:	no filtration
first sulfur adding :	1 day before bottling

alcohol:	11,5%	EAN-bottle:	900563499706 2
res.sugar:	1,0 g/l	EAN-carton:	900563499705 5
acidity:	5,3 g/l	certificate:	AT-BIO 301
SO ₂ total:	45 mg/l		vegan friendly
SO ₂ free:	20mg/l		
storage potential:	7 - 10 years	best drinking temperature:	14 – 16°
recommendation:	perfect with venison and wild fowl, lamb		



WINE DESCRIPTION

Herbal spice, candied violets and red berry fruit confit underscored, a hint of cassis and orange peel. Juicy, well balanced acid structure, extract sweetness reminiscent of cherries in the finish, redberry final.

