



RIED GALGENBERG *biologisch* PINOT NOIR 2020

Until the 19th century the vineyard „Galgenberg“ used to be a place of executions. Nowadays we cultivate delicious wines there. This Pinot Noir invites you in a very uncomplicated manner to enjoy fruity and elegant red wine.

IN THE VINEYARD

variety:	Pinot Noir	vintage: 2020	wine quality level:	Austrian quality wine
soil:	loess with partly granite in the subsoil			
planting year:	50% 1990 – 50% 2015			
vineyards:	Galgenberg		altitude:	300 - 310 m
harvest:	end of September 2020			

IN THE CELLAR

skin fermentation:	in open bins, no sulfur adding 2 times daily submerge the skins
fermentation temperature:	at 25 - 28°C
length of fermentation:	6 days
pressing procedure:	immediately following fermentation; pneumatic, no sulfur adding
malolactic fermentation:	50% in stainless steel tank, 50% in used barrique, right after fermentation and pressing
maturation:	50% in stainless steel tank, 50% stored in used oak barrel for 8 months
filtration:	just before bottling
first sulfur adding:	6 months after malolactic fermentation and 2 days before bottling

alcohol:	12,5%	EAN-bottle:	900563499530 3
res.sugar:	1,2 g/l	EAN-carton:	900563499529 7
acidity:	5,1 g/l		
SO ₂ total:	23 mg/l	certificate:	AT-BIO 301
SO ₂ free:	12 mg/l		vegan friendly
storage potential:	5 - 7 years	best drinking temperature:	14 – 16°
recommendation:	Fits well with Italian pasta dishes, boiled beef or grilled salmon		

WINE DESCRIPTION

Ruby red with delicate brightening of the edges, candied violets, a hint of tobacco, tender fragrance of ivy leaves. On the palate some raspberry, dried plums, smooth tannins, elegant finish.

