



## BLACK VINTAGE *biologicis* PINOT NOIR 2020

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: 2020	wine quality level:	wine from Austria
soil:	loess with some granite in the subsoil			
age of vines:	30 years			
vineyard:	Galgenberg		altitude:	300 m
harvest:	End of September 2020			

### 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: 17 months		
filtration:	no filtration		
first sulfur adding :	1 day before bottling		

alcohol:	12.0%	EAN-bottle:	900563499482 5
res.sugar:	1.0 g/l	EAN-carton:	900563499481 8
acidity:	5.4 g/l		
SO <sub>2</sub> total:	9 mg/l	certificate:	AT-BIO 301
SO <sub>2</sub> free:	< 10 mg/l		vegan friendly
storage potential:	15 - 20 years	best drinking temperature:	14 – 16°
recommendation:	perfect with venison and wild fowl, lamb or dishes with a hint of truffle flavor, also delicious with cheese		



### WINE DESCRIPTION

Bright shining garnet red, delicate herbal spice, some cassis, a hint of liquorice. Juicy, well balanced Acid structure, red and black currents, ripened plums, elegant, cherries in the finish, redberry final.



AT-BIO-301  
Österreich-Landwirtschaft

