



Pinot Noir Ried Siglos

Variety:	Pinot Noir
Vintage:	2002
Vine age:	15 – 38 years
Soil:	Calcareous loam
Vinification:	Grapes were harvested in the middle of September by hand. Traditional fermentation on the mash occurred in stainless steel with submersion of the pomace cap 2 – 4 times daily. Malolactic fermentation took place in oak barrels. The wine matured for 22 months in small oak barrels and then remained in large wooden casks until bottling.
Bottling:	September 2004
Analysis:	Alcohol by volume 13.5 %, residual sugar 1.7 g/l, acidity 4.9 g/l
Tasting note:	Medium carmine garnet, dense nose, radiant colour. Full of extract on the palate, mineral and underlying red berries. Strong palate with accessible, soft tannins.
Best enjoyment:	2004 – 2014, with optimal storage
Drinking temperature:	16–18 °C (60-64 °F)
Food pairing:	Dark meat and game dishes
Available bottle sizes:	0.75 l, Magnum (1,5 l)

Albert und Silvia Gesellmann wish abundant enjoyment with this wine!