



Pinot Noir Ried Siglos

Variety:	Pinot Noir
Vintage:	2003
Vine age:	16 – 39 years
Soil:	Calcareous loam
Vinification:	Grapes were harvested in the beginning 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 17 months in small oak barrels and then remained in large wooden casks until bottling.
Bottling:	September 2005
Analysis:	Alcohol by volume 13 %, residual sugar 0.8 g/l, acidity 5.2 g/l
Tasting note:	Medium carmine garnet; slightly lighter edges, in the nose cherries and sour cherries, smoky and mineral touch, elegant on the palate, fine fruit full of red berries, finely integrated wood, already accessible, floral finish.
Best enjoyment:	2005 – 2015, 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 and Silvia Gesellmann wish abundant enjoyment with this wine!