



Pinot Noir Ried Siglos

Variety:	Pinot Noir
Vintage:	2004
Vine age:	17 – 40 years
Soil:	Calcareous loam
Vinification:	Grapes were harvested in the beginning of October 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 20 months in small oak barrels and then remained in large wooden casks until bottling.
Bottling:	November 2006
Analysis:	Alcohol by volume 13 %, residual sugar 1.5 g/l, acidity 6.5 g/l
Tasting note:	Medium carmine-garne, light edges; slightly mineral in the nose, with ripe strawberries and cherries, some orange zest. Fine residual sugars on the palate, slight vegetal nuances, more red berries in the finish, charming, already very drinkable.
Best enjoyment:	2006 – 2016, 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 Gezellmann wish abundant enjoyment with this wine!