



Pinot Noir Ried Siglos

Variety:	Pinot Noir
Vintage:	2005
Vine age:	18 – 41 years
Soil:	Calcareous loam
Vinification:	Grapes were harvested in the end 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 18 months in small oak barrels and then remained in large wooden casks until bottling.
Bottling:	September 2007
Analysis:	Alcohol by volume 13.5 %, residual sugar 1.9 g/l, acidity 6.0 g/l
Tasting note:	Medium carmine-garnet with a hint of ochre, broad lighter edges. Very intense and floral nose with nuances of violets and lilac, sweet hazelnut nougat, very inviting. Juicy on the palate, full of fresh cherry fruit, elegant tannins that already feel silky and well-rounded, residual sugars in the finish, a good representative of this grape.
Best enjoyment:	2007 – 2017, 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!