



Pinot Noir Ried Siglos

Variety:	Pinot Noir
Vintage:	2006
Vine age:	19 – 42 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:	July 2008
Analysis:	Alcohol by volume 13.5 %, residual sugar 0.9 g/l, acidity 5.7 g/l
Tasting note:	Medium carmine-garnet, full coloured core, ochre edges. Nose full of cherry fruit combined with nuances of fine tobaccos and aromatic smoke, some plum compote, orange zests. Elegant on the palate, juicy, again a delicate hint of prunes, chocolaty tannins, silky and soft, a tone of sweetness in the finish, fine touch of citrus fruit, a multi-faceted accompaniment to many varieties of dishes.
Best enjoyment:	2008 – 2018, 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!