



## Pinot Noir Ried Siglos

<b>Variety:</b>	Pinot Noir
<b>Vintage:</b>	2007
<b>Vine age:</b>	20 – 43 years
<b>Soil:</b>	Calcareous loam
<b>Vinification:</b>	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 18 months in small oak barrels and then remained in large wooden casks until bottling.
<b>Bottling:</b>	September 2009
<b>Analysis:</b>	Alcohol by volume 14 %, residual sugar 1.0 g/l, acidity 5.6 g/l
<b>Tasting note:</b>	Medium camine garnet, full core, slightly lighter edges. Intensive nuances of raspberry pulp, floral touch, grapefruit zests, inviting bouquet. Full-bodied, extracted sweetness and fruitiness, sweet berries, fine tannins, a touch of oranges, lingers with a chocolaty feel, very convincing length, juicy fruit in the aftertaste, great potential.
<b>Best enjoyment:</b>	2009 – 2019, with optimal storage
<b>Drinking temperature:</b>	16–18 °C (60-64 °F)
<b>Food pairing:</b>	Dark meat and game dishes
<b>Available bottle sizes:</b>	0.75 l, Magnum (1,5 l)

**Albert und Silvia Gesellmann wish abundant enjoyment with this wine!**