



Pinot Noir Ried Siglos

Variety:	Pinot Noir
Vintage:	2008
Vine age:	21 – 44 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:	December 2011
Analysis:	Alcohol by volume 14 %, residual sugar 0.7 g/l, acidity 5.7 g/l
Tasting note:	Medium carmine 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.
Best enjoyment:	2011 – 2021, 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 Gesellmann wish abundant enjoyment with this wine!