



Pinot Noir Ried Siglos

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| Variety: | Pinot Noir |
| Vintage: | 2009 |
| Vine age: | 22 – 45 years |
| Soil: | Calcareous loam |
| Vinification: | Grapes were harvested on September 16 th 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 2011 |
| Analysis: | Alcohol by volume 14 %, residual sugar 1.0 g/l, acidity 5.6 g/l |
| Tasting note: | Full carmine garnet, full core, light edges. Fine ethereal nuances, relatively dark berry confit, a little coconut, smoky spiciness of fine wood. Full bodied, sweet berries, fine tannins, long. Very convincing length, juicy fruit in the finish, great potential. |
| Best enjoyment: | 2011 – 2022, 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!