



## Pinot Noir Ried Siglos

<b>Variety:</b>	Pinot Noir
<b>Vintage:</b>	2010
<b>Vine age:</b>	23 – 46 years
<b>Soil:</b>	Calcareous loam
<b>Vinification:</b>	Grapes were harvested on September 23th 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>	October 2012
<b>Analysis:</b>	Alcohol by volume 14 %, residual sugar 1.0 g/l, acidity 6.1 g/l
<b>Tasting note:</b>	Dark ruby garnet, violet reflexes , light edges. Delicate red berry confit, pleasant herbal touch. Juicy dark berry fruit, tannins well integrated, fresh and long lasting, mineralic touch. Very convincing length, juicy fruit in the finish, great potential.
<b>Best enjoyment:</b>	2012 – 2022, 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!**