



# GESELLMANN

*Faszinierende Weine.*

BIO

## Pinot Noir Siglos

<b>Variety:</b>	Pinot Noir
<b>Vintage:</b>	2011
<b>Single Vineyard:</b>	Siglos
<b>Origin and soil:</b>	Limy loam soil. Medium trellising system
<b>Age of the vines:</b>	24 to 47 years
<b>Vinification and aging:</b>	The clusters were hand-picked in the beginning of September. Traditional fermentation took place in stainless steel tanks, with punch down of the must cap 2 to 4 times. The wine aged in small oak barrels for 18 months.
<b>Bottling:</b>	October 2013
<b>Analytics:</b>	Alcohol: 13,5 % vol.    Residual sugar: 1,0 g/l    Acid: 5,6 g/l
<b>Characteristics:</b>	Dark ruby garnet with violet reflexes. Delicate sweet red berry confit, underlaid with exotic spices and soft chocolate touches. Juicy, elegant and long lasting on the palate. Pinot Noir Siglos 2011 presents very good with food.
<b>Maturity:</b>	2013 – 2024, if stored ideally
<b>Drinking temperature:</b>	16 – 18 °Celsius
<b>Food:</b>	Poultry, veal

Enjoy drinking our wine – Silvia and Albert Gesellmann