



**GESELLMANN**  
*Faszinierende Weine.*

BIO

## Pinot Noir Ried Siglos

<b>Variety:</b>	Pinot Noir
<b>Vintage:</b>	2013
<b>Vine age:</b>	26 – 49 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>	April 2016
<b>Analysis:</b>	Alcohol by volume 13.5 %, residual sugar 1.0 g/l, acidity 5.8 g/l
<b>Tasting note:</b>	Rubin granat with violet reflexes. In the nose the wine presents itself with an inviting redberry fruit, light tabaco aroma, heart cherry and nuances of Tangerine. On the palate juicy and fresh with a nice redberry sweetness and well integrated tannins.
<b>Best enjoyment:</b>	2016 – 2026, 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!**