



## Pinot Noir Ried Siglos

<b>Variety:</b>	Pinot Noir
<b>Vintage:</b>	2014
<b>Vine age:</b>	27 – 50 years
<b>Soil:</b>	Calcareous loam
<b>Vinification:</b>	Grapes were harvested on September 20 <sup>th</sup> 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 2017
<b>Analysis:</b>	Alcohol by volume 13.5 %, residual sugar 1.0 g/l, acidity 6.2 g/l
<b>Tasting note:</b>	Rubin granat with violet reflexes. In the nose the wine presents itself with a delicious note of cherry confit, redberries, a hint of fine wood and a floral touch. On the palate the wine has an elegant texture with a nice fruity sweetness, well integrated tannins, a fresh structure and cherries in the finish.
<b>Best enjoyment:</b>	2017–2027, 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

**Albert und Silvia Gesellmann wish abundant enjoyment with this wine!**