



AT-BIO-402
Österreich-Landwirtschaft

Pinot Noir Ried Siglos

Variety:	Pinot Noir
Vintage:	2017
Vine age:	30 – 53 years
Soil:	Calcareous loam
Treatment:	Bio-Organic
Vinification:	Grapes were harvested on September 14 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:	December 2019
Analysis:	Alcohol by volume 13 %, residual sugar 1.0 g/l, acidity 6.1 g/l
Tasting note:	Medium ruby with purple highlights. Inviting red berry fruit, delicate herbal nuances, subtle tobacco spice, wild cherry and nuances of orange zest on the nose. Refreshing and juicy on the palate with subtle red-berried fruit sweetness, well integrated tannins and a refreshing acid structure. Cherry lingers on the finish.
Best enjoyment:	2020–2030, 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 Gezellmann wish abundant enjoyment with this wine!