



AT-BIO-402
Österreich-Landwirtschaft

Pinot Noir Ried Siglos

Variety:	Pinot Noir
Vintage:	2018
Vine age:	31 – 54 years
Soil:	Calcareous loam
Treatment:	Bio-Organic
Vinification:	Grapes were harvested on August 29 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 16 months in 500 litre barrels and then remained in large wooden casks until bottling.
Bottling:	February 2021
Analysis:	Alcohol by volume 13.5 %, residual sugar 1.0 g/l, acidity 5.7 g/l
Tasting note:	Medium ruby with purple highlights. Inviting cherry fruit, delicate herbal nuances, subtle dark berry confit on the nose. Refreshing and juicy on the palate with subtle red-berried fruit sweetness, well integrated tannins and a refreshing acid structure.
Best enjoyment:	2021–2031, with optimal storage
Drinking temperature:	16–18 °C (60–64 °F)
Food pairing:	Wildfowl, pale meat
Available bottle sizes:	0.75 l

Albert und Silvia Gesellmann wish abundant enjoyment with this wine!