



**GESELLMANN**  
*Faszinierende Weine.*

BIO



AT-BIO-402  
Österreich-Landwirtschaft

## Pinot Noir Ried Siglos

**Variety:** Pinot Noir

**Vintage:** 2020

**Vine age:** 33-56 years

**Treatment:** Bio-Organic

**Vinification:** The grapes were harvested by hand in mid-September. The traditional maceration took place in stainless steel tanks, with 2 - 4 times daily immersion of the cap. Spontaneous fermentation. The malolactic fermentation took place in oak barrels. The wine was first aged for 20 months in 500 liter barrels, then it was stored in large wooden barrels until bottling.

**Bottling:** January 2021

**Analysis:** Alcohol: 14 % vol. Residual sugar: 1.0 g/l Acidity: 5.3 g/l

**Description:** Clear, medium cherry red with a broad youthful rim and distinct streaks. Cleaner, youthful, pronounced, immensely deep bouquet on the nose. Ripe red berry fruit, candied cherries, cranberries. Floral, pickled hibiscus blossom, subtle vanilla notes in the background. Wood perfectly integrated, nothing smoky, everything very finely woven. Noble, cool herbal note. Lively, animating acidity on the palate. Medium-bodied, rich in extract. Very fine, noticeable, silky tannins. Red berry fruit, juicy cherry aromas, delicately tart cranberries, wood hardly noticeable. Long finish supported by lively acidity and ripe fruit flavours. Pinot Noir with unmistakable typicity. Red berry, ripe fruit paired with fine acidity and noble coolness. Despite its power, always remains danceable with very good drinking flow.

**Drinking peak:** 2023 - 2033, under optimal storage conditions also longer

**Temperature:** 16 - 18 °C (60.8 - 64.4 °F)

**Food pairing:** Wild fowl, white meat and strong fish

**Bottle size:** 0,75 l, Magnum (1,5l), Jerobaum (3l), Methusalem (5l)

**Albert and Silvia Gesellmann wish you great pleasure with this wine.**