

Pinot Noir - Blauburgunder ²⁰¹⁸

Vine variety: 100% Pinot Noir

Description: Classic fermentation in large wood casks. Medium ruby colour with a garnet shimmer. Clean aroma with notes of raspberries, cherries and diverse spices. Fruity, mild flavour, medium-bodied and elegant style.

Position: Buchholz area above Salurn at an altitude of 550 meters.

Land: Chalky and loamy soils

Harvest: Late September to early October

Yield: 75 hl/ha

Development: Mechanical removal from the stems. Traditional must fermentation for 14 days in oak casks. After the malolactic fermentation we do an extended maturation in wood casks (500 l) for 12 months.

Shelf life: 4 - 6 years

Serving temperature: 16 - 18 °C

Food recommendation: White meat, all kind fo starters, venison, cheeses.