



Pinot Noir Reserve 2015

If you were to start a survey among winegrowers and ask us which variety presents us with the greatest puzzles, gives us the most challenges in the vineyard and which one we wouldn't want to miss under any circumstances, you would get exactly the same answer three times: Pinot Noir. We all want Pinot Noir, although the variety challenges us from pruning to harvest: It likes cool climates, but often produces its best results in warm vintages; it prefers to take root in limestone, but also produces amazing results - though not always - on clay-based and primary rock soils. In short: Pinot Noir is capricious and will not allow you to make a wrong decision. If you do everything right, however, it rewards you with aromas and textures that hardly any other grape variety in the world has to offer, revealing flavours that tell of both its typicity and the terroir in which it is rooted.

Origin & winemaking

The vines for our Pinot Noir Reserve are found in two vineyards that are characterised by different attributes. In the Schenkenbichl vineyard they are rooted in calcareous subsoil, while the Steinberg vineyard is based on gneiss foundations that are a few hundred million years older. At least as significant as the geological differences are the climatic differences, which are mainly caused by different exposures and pronounced differences in altitude (the plots of the Ried Steinberg are located at the top of the hill, those on the Schenkenbichl lower down on the slope). Due to different harvesting times, the two sites are fermented separately, with part of the grapes being crushed and part being fermented whole bunch. The wine is aged for 20 months and more in 300-500 litre wooden barrels in our natural cellar. The wine is bottled unfiltered.

J **FACTS**

Grape variety: Pinot Noir
Soil: Langenloiser loess and primary rock
ABV: 13,0 %Vol.
Ac: 4,9 ‰
RS: 1,0 g/l
Ageing potential: 2030