



Pinot Noir

Terroir 2016

Pinot Noir Terroir is a multi-layered, elegant and sophisticated concert-piece of fruit and nobility, reflecting its origins on the Leithaberg.

Medium garnet red blended with soft brick-red tones, the wine releases a fruit-forward intense aromatic arc of earth and raspberry and wet stone, announcing its complexity.

The roasted aromas, already quite prominent in the nose, follow on to the palate, where the wine continues its fine interplay between strawberry, raspberry & redcurrant.

This panoply of fruit flavour is complemented with meaty tones reminiscent of delicately cured prosciutto. The pleasure on the palate is followed by a long and elegant, but firm and concentrated finish.

EARTHY VIBES

DETAILS



FARMING: organic



VINIFICATION: dry, Barrique, fermented on the skins in stainless steel tank, 5–6 weeks on the skins, one-third new oak, 2/3 large wooden cask for 18 months



ALCOHOL: 13%

SERVING TEMPERATURE: 12°C

DRINKING TEMPERATURE: 12 to 14°C

ACIDITY: 5.3 g/l

RESIDUAL SUGAR: 1.0 g/l



RECOMMENDED WITH: Fireside wine, mature cheese and cigars



BEARING POTENTIAL: 10 years and longer



CONTAINS SULFITE