PINOT NOIR
Furth





100% stainless steel	Alc: 13.5%vol

Nutritional Information	(per 100ml)
Energy	82 Kcal / 344 kJ
Carbohydrates	1.0 g
of which sugars	0.1 g

Contains negligible amounts of:
fat, saturated fat, protein, and/or salt

Ingredients:
Grapes*, Preservatives and antioxidants: Sulfites,
Stabilizers: Metatartaric acid
Contains sulfites

*from organic farming / organically produced

100% Handpicked

The grapes for this wine origin in Furth, mainly on a high plateau on the foot of the Goettweig-mountain, on the southern side of the Danube river.

Soil

Loess (= calcerous loam-soil, aeolic sediments deposited in the last glacier-time) covering a mighty layer of glacial gravel-conglomerate from ancient Danube-terraces.

Harvest und Vinification

Beginning of October the fully ripe grapes are picked by hand with 20,5° KMW. After crushing and destemming the must is fermented on the mash - being pumped over twice a day - in stainless steel tanks, temperature-controlled.
After carefull pressing it matures for about 12 months in 300l french oak barrels - 1/3rd new and 2/3rd used ones. After certain time of bottle-maturing it is released.

Tasting Notes

Dark ruby-red colour. Fruity nose of dark berries of the forest and ripe plums, on the pallet lots of fruit with fine roast aromas. The oak is tender and well integrated. It is round with soft tannins, elegant and well balanced.

To serve with

Duck, goose, game, hard cheese, lamb, spicy asian cuisine, it goes also well with fish like poached cod.

Serving temperatures

14–15°C