



Fact sheet

Pinot Noir Edenkobener Schwarzer Letten trocken

Vintage: 2020

Rebsorte: Pinot Noir

classifikation: Single Vinyard

origin: Vineyards in Edenkobener with clay marl and heavy clay Letten soil, french vine clones

processing: hand-picked, spontaneous fermented, pump over, continued by maturation in small oak barrels (Barriques) for 12 month

foodmatching: mediterane dishes, or braised meat such as Boeuf Bourignon

recommended temperatur: 16 – 18 °C

analyse: Sugar 0,8 g/l ; Acidity 5,2 g/l ; 13,5 % Alk.

wine description: dark ruby colour. redolent of sour cherry and cassis, subtle spiciness. soft full tannins, salty finish, structured acidity.



STEFAN MEYER 