



## fact sheet

### Pinot Noir aus Rhodt trocken

**vintage:** 2020

**variety:** Pinot Noir

**classifikation:** village wine

**origin:** Vineyards in Rhodt partly with loess-soil, sandstone and clay, 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 Bourgignon

**recommended temperatur:** 16 – 18 °C

**analyse:** 0,7 g/l Sugar ; Acidity 5,2 g/l ; 13 % Alcohol

**wine description:** cool raspberry fruit, cassis, elegant acidity, density, complexity

**STEFAN MEYER** 