

Thermenregion Pinot Noir 2019 BIO

Long is the history of Burgundy varieties in today's Thermenregion. Brought here by the Cistercian monks, for over 800 years they have been cultivated in our region that provides very favourable conditions to grow both Chardonnay and Pinot Noir. The grapes for this wine come from our vineyards between Tattendorf and Gumpoldskirchen, combining the two main soil types found in the region: limestone on the slopes towards the north-west and alluvial sediments in the south-east.



- age of vines** 5 - 30 years
- soil** alluvial sediments as well as limestone dominant sub soils with brown earth top soil of varying depth
- training form** Guyot or Cordon depending on the vineyard
- yield** 45hl/ha
- harvest date** 3rd week of September
- vinification** selective hand harvest, partly destemmed, 10 days of maceration in large wooden vats, fermentation temperature 28 °C to 30 °C, 10 months aging in large, used barrels (volume 1000-3000l)
- aging ability** drink from 2021 through 2026
- food pairing** Pairs surprisingly well with grilled salmon; also recommended: lighter meats and roasts such as chicken, lamb or veal.
- service help** Universal or Burgundy glass recommended
Serve slightly chilled at around 14-15 °C / 57-59 °F
Store in a cool, dark place at around 12 °C / 55 °F
- scores and awards** „[...] Delicately herbal with confit of red forest berries, candied orange zests. Redberried texture, a hint of cranberries, freshly structured, a touch of lemon in the aftertaste [...]“ Peter Moser for falstaff, Austrian wine magazine. 90 points.



INFO-Box

Alcohol	13% vol.
Tartaric acid	5,1 g/l
Residual sugar	1 g/l

