



ESTORAS - PINOT NOIR

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| Kategorie | regional wines |
| Rebsorte | Pinot Noir |
| Jahrgang | 2020 |
| Geschmack | dry |
| Qualitätsstufe | Qualitätswein |
| Alkoholgehalt | 14,0% vol |
| Farbe | red |
| Restsüße | 1,0 g/l |
| Säuregehalt | 5,1 g/l |

SOIL

different vineyards, mainly on limestone soils

VINIFICATION

After crushing, a three-day cold maceration took place. The mash is stored without fermentation at 5 degrees Celsius for three days. This leaches out particularly fine fruit flavors. Then fermented rather cool at 20 to 24 degrees Celsius and stored for 12 months in used barriques and partly in stainless steel tanks. The barriques provide an elegant structure, the wine from stainless steel tanks preserves especially the fresh red berry fruit.

TASTING NOTE

Medium garnet red. Fine Burgundy notes of cranberries and sour cherries on the nose, underpinned by blood oranges and subtle earthy notes. Delicate yet voluminous on the palate, the silky tannins provide a great structure.

This Pinot Noir shows a lot of red fruit and a very elegant, silky tannin. This makes it the ideal meal companion for dishes which in general get more combined with white wines. A perfect match for traditional Viennese Dishes like Wiener Schnitzel and fried chicken.