



PINOT NOIR TATTENDORF - ORGANIC



Thermenregion, Austria
Familie Reinisch

www.j-r.at

Method & Production

The grapes for this Pinot Noir come from the vineyards surrounding Tattendorf where limestone soil is prevalent and therefore the ideal location for this grape. A small portion also comes from the young vines from Anninger mountain in Gumpoldskirchen. The Pinot Noir grapes are hand-harvested in September, and partly de-stemmed. 10 days of maceration in large wooden vats, and fermentation at 28-30°C. The wine is aged in large, used barrels for 10 months before bottling.

Tasting Notes

A charming fragrance and intensity, with aromas and flavours of raspberries and blackberries. Very elegant, with soft, round tannins and a lovely lingering finish.

Food Matching

This wine fits excellent to roast veal, wildfowl (pheasant, partridge), and coq au vin. Pairs very nicely with mushroom risotto/pasta dishes too.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------|---------------------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| JR0623 | Pinot Noir Tattendorf - Organic | Pinot Noir | 2023 | 12.5% | Screw Cap | 6x0.75lt | Yes | No | No | No |