

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 lovey 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										
JR0624	Pinot Noir Tattendorf - Organic	Pinot Noir	2024	12.5%	Screw Cap	6x0.75lt	Yes	No	No	No