

PINOT NOIR GUMPOLDSKIRCHEN ALTE REBEN - ORGANIC

Thermenregion, Austria

Familie Reinisch

www.j-r.at

Method & Production

Along the long, south-east facing hillside between Gumpoldskirchen and Guntramsdorf, lies the exquisite vieyard of Grillenhügel. The Pinot Noir grapes are harvested early October. Whole berry and 35% whole bunch maceration and fermentation for 14 days in big wooden Stockinger vats. Aged for 14 months in 50% big oak and 50% used barriques.

Tasting Notes

Expressive fruit flavors with notes of raspberry and a hint of caramel. Silky tannins, well rounded and great complexity with a really impressive length.

Food Matching

This wine fits excellent to roast veal, wild- fowl (pheasant, partridge, guinea fowl) or alternatively to pasta and mushroom dishes.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
JR1923	Pinot Noir Gumpoldskirchen Alte Reben - Organic	Pinot Noir	2023	13.0%	Cork	6x0.75lt	Yes	No	No	No