



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 vineyard 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 | | | | | | | | | | |
| JR1921 | Pinot Noir Gumpoldskirchen Alte Reben - Organic | Pinot Noir | 2021 | 13.0% | Cork | 6x0.75lt | Yes | No | No | No |