



PINOT NOIR - ORGANIC

Thermenregion, Austria
Johanneshof 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 is harvested in the beginning of October. Skin contact between 20 days. After fermentation it is aged exclusively in large wooden barrels for 12 months.

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 too.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Red Wine									
JR0618	Pinot Noir - Organic	Pinot Noir	2018	13.0%	Screw Cap	6X0.75lt	Yes	No	No