



PINOT NOIR HOLZSPUR - ORGANIC

Thermenregion, Austria

Johanneshof Reisch



www.j-r.at

Method & Production

Only in particularly good years Johanneshof Reisch produces the Pinot Noir Holzspur. The grapes of this wine come from the oldest Pinot Noir vines of the estate, up to 47 years old. 70% whole berry and 30% whole bunch maceration and fermentation for 14 days in big wooden Stockinger vats. The wine is aged for 14 months in 225L barriques, 45% of which are new.

Food Matching

This wine matches beautifully with roast veal, wildfowl (pheasant, partridge, guinea fowl) and to more robust pasta and risotto dishes, especially those with a mushroom-based sauce.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
JR1617	Pinot Noir Holzspur - Organic	Pinot Noir	2017	13.5%	Cork	6X0.75lt	Yes	No	No	No