



## PINOT NOIR GUMPOLDSKIRCHEN GRILLENHÜGEL - ORGANIC



Thermenregion, Austria  
Familie Reinisch

[www.j-r.at](http://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
<b>Red Wine</b>										
JR1920	Pinot Noir Gumpoldskirchen Grillenhügel - Organic	Pinot Noir	2020	13.0%	Cork	6X0.75lt	Yes	No	No	No