

2021 PINOT NOIR UNFILTERED TROCKEN

12,5 % vol. ALC | 0,0 g/L RS | 6,0 g/L ACIDITY

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CLASSIFICATION	Cloudy by Nature
GRAPE VARIETY	Pinot Noir
GROUND DESCRIPTION	limestone
CRAFT	Mash fermented with 30% whole grapes, stored in wooden barrels for 14 months and then bottled unfiltered
TASTING	The Pinot Noir grows on limestone soils around Westhofen. It is fermented on the mash with 30% whole grapes, stored in wooden barrels for 14 months and then bottled unfiltered. In the nose, the use of wooden barrels only plays a subordinate role - pure Pinot Noir fruit is in the foreground, dominated by sweet and sour cherry aromas. A wine that can be enjoyed slightly chilled. Attention s'il vous plait.

