

Pinot Noir dry – unfiltered
« Gau Odernheimer »



Vintage: 2013
Country: Germany

Growing Area: RHEINHESSEN

Estate: Becker Landgraf



Soil: limestone clay, shell limestone



Grape variety: 100% Pinot Noir

Type of Wine: Still red Wine



Quality classification: QbA - Qualitätswein

Tasting notes: dry



Serve at: 12 – 14°C 54- 56°F



Description: An elegant Pinot Noir, embossed from the salty mineral. Cool aromas with a wild red berry fruit. Fine, the wort with a lot of momentum and good finish. The wood is finely integrated. The wine shows great presence on the palate, yet elegant and finely worked.

The ripe grapes are harvested by hand in several passes. This is followed by a maceration period of 12 hours. Is spontaneously fermented on the skins, with subsequent life after fermentation of 4-6 weeks. The wine remains unadorned and ripening to 30% in new oak barrels, 30% in barriques of second occupation and the remainder in the third and fourth assignment. After 15-18 months will be filled unfiltered.

Alcohol: 13.5% vol.
Acidity: 5.3 g/l
Res. Sugar: 0.2 g/l

Volume: 750 ml