



Pinot Noir

Pinot Noir (in Germany known as Spätburgunder) from the “Nussdorfer Bischofskreuz” site comes from roughly fifteen year old vines which are rooted in sandy clay soil. The grapes are a particularly small and loose berry variant of the classic Pinot Noir which is lower in yield but higher in quality. The use of chemicals in the vineyard is kept to a minimum and insecticides are not used. An ecological nutrient cycle is attained using green manure. By green harvesting, we reduce the yield further for a total of 8,000 kg/ha. Grape de-stemming or the removal of stems occurred immediately after the grapes were received at the winery. Then the grapes were crushed, fermented and left on the skins for about two weeks. During

fermentation, an over-pumping of the pulp called remontage was done twice daily. After fermentation, gentle pressing occurred using a pneumatic wine press after removing the free-run juice. This type of treatment promotes the extraction of aromas, color and fine tannins from the grape skins which contributes to even greater complexity. The Pinot Noir displays a fine, diverse and elegant cherry flavor and runs through a partial maturation in wood. Half of the wine was therefore stored for a period of ten months in used Vosges oak barrels. The young wine avoided mechanical stress during its processing period in the cellar. Subsequent bottling occurred without filtration.

Cultivation area Palatinate

Grape variety 100 % Spätburgunder

Bottle size 75 cl

Vintage 2017

Alcohol 12,8 % vol.

Acidity 5,3 g/l

Residual sugar 0,6 g/l