

Pinot Noir Hoch

<i>Winery:</i>	Weingut Karl Schnabel - Ermihof
<i>Wineregion:</i>	Südsteiermark, Sausal
<i>Vintage:</i>	2022
<i>Variety:</i>	100 % Pinot Noir
<i>Zertification:</i>	Natural Wine, bio-dynamic, Vins S.A.I.N.S.
<i>Vineyard:</i>	name: Hocheegg; altitude: 540 m; exposure: south to south-south-east; steepness: gradients of up to 70 %; age of the vines: 20 years
<i>Soil:</i>	rough silicious primary rock; the slate rock (schist) is colored red-brown due to iron deposits
<i>Characteristic/Description:</i>	This magical Pinot Noir has all sorts of facets. Its elegance, depth and liveliness paired with the stony, spicy minerality of the soil of our mountain called Sausal is particularly fascinating. We call it the „queen“ of the red wine varieties.
<i>Vinification:</i>	<ul style="list-style-type: none">• spontaneous fermentation• destemmed• open mash fermentation in vats for about 6 weeks with manual pigeage (punching down, but no pumping over)• no mash pumps are used, just gravity• matured in used oak barrels (228l) for a year on fine lees• no added sulfur or any other additives at any stage• no fining, no filtration• no any technical manipulation• rinsing the bottles with spring water• bottled by hand in small batches
<i>Analytical data:</i>	alc. 13,0 % by vol. 0,2 g/l residual sugar, dry 5,5 g/l acidity
<i>Other information:</i>	sulfur-free, < 10 mg/l vegan suitable for diabetics sealed with high quality natural cork great aging potential