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## Pinot noir, Reserve 2015

**Country of origine:** Austria

**Growing area:** Wagram

**Village:** Fels am Wagram

**Appellation:** Due to climate conditions, Pinot noir is planted in our top-site Brunnthal. This are strictly south faced terraces around 300m altitude with highest variations between day and night temperatures.

**Type of soil:** Deep Loess-soil, extremely high in limestone, up to 40%

**Viticulture:** Our goal is sustainable viticulture by using no herbicides since 25 years, chemical plant protection is reduced to the absolute minimum required. Due to the advantage of Loess terroir we don't need to irrigate vines, green covering of the soil keeps it healthy and requires no fertilizers. Harvesting is only done by hand with strictly grape selection, only the best fruit is used for our top wines.

**Winemaking:** Pinot noir is for sure the most sensitive variety in red and likes to be treated very gentle. After destemming fermentation on skin with our own selected yeast for around 10 days at cooler temperatures (26°C). Only a week or two skin contact to keep tannins silky and velvety. For the maturation around 18 months in barriques only the best burgundy oak is state of the art. No fining and no filtration until bottling.

**Analysis:** 14% Vol, res. sugar 1.0 g/l acidity 4,7 g/l

**Tasting notes:** Typical pinot nose, cherry fruit and red berries, especially strawberries and raspberries, a hint of "Mon Cheri", loads of herbs and some "pencil". The pleasant acidity elegantly highlights strawberry jam on the palate. Soft and silky tannin structure, perfect wine for food.

**Ageing potential:** Should mature in the bottle 2-3 years, aging potential for 10 years or even more.