

CHRIST



KASTANIENWALD PINOT NOIR 2018



INFORMATION

Alcohol: 13,0 Vol.-%
Residual sugar: 1,4 g/l Vegan
Acidity: 5,8 g/l



ORIGIN

Vienna/Bisamberg/ Ried Wiesthalen



TERROIR

Flysch sandstone, coral limestone



STORAGE

Cool, best conditions under 12 °C



SERVICE

12° - 14 °C



GRAPE VARIETIES

Pinot Noir



VINIFIKATION

Selective harvest by hand, not destemmed, „whole bunch“ fermentation. No usage of any technique. Open mashfermentation, approximately 2 weeks maceration, followed by racking and 30 months barrel ageing in 300l barrels. No treatments and unfiltered.



TASTING NOTES

Garnet red with brick reflections. Cool scent of peppermint and eucalyptus, red berry underpinnings. Wild strawberries and fresh raspberries round out the wine with good spice, freshness and length.



FOOD PAIRING

Classic Viennese cuisine, boeuf bourguignon, lamb, grilled chops, pasta dishes.

