



Pinot Noir Sonnenberg Reserve

Description: A Pinot Noir from Burgenland with Burgundian class. "A pity that one can not fondle wine." Kurt Tucholsky

Recommendation: The Pinot Noir Sonnenberg Reserve is an exemplary Burgundian style – clear, delineated, precise and always charming. Cherry notes evolve on the nose while minerality teases the palate – a wine for connoisseurs that seek the extraordinary. This Pinot Noir exhibits its best attributes at 16-18 °C (60-64 °F). Pairing this Pinot with an elegant game dish such as saddle of venison with chanterelle cream sauce and spaetzle is a culinary highlight. It is also superb with Moroccan couscous or a selection of soft cow cheeses.

Details about Pinot Noir Sonneberg Reserve

Vineyard site: Thenau
Grape variety: Pinot Noir
Vintage: 2011
Wine region: Burgenland
Certification: Organic
Vinification: Open fermentation with 21 days maceration
Maturation: 20 months in small oak barrels
Soil: Shell limestone

Analysis

Alcohol by volume: 13.5 %
Residual sugar: 1.2 g/l
Acidity: 4.6 g/l
Bottle shape: Burgundy
Bottle size: 0.75 l
Bottle closure: Natural cork
Case size: 6 bottles

Accolades: Falstaff magazine – 91 points

"Live joy!"