

Pinot Noir 2018

Göttweiger Berg

Location & removal

The „Göttweiger Berg“ – as it has been known since 1083 AD – benefits remarkably from a number of various microclimatic influences. Here, the vegetation breathes the cool, soft and spicy atmosphere from the Dunkelsteiner Wood as well as the warm Pannonian air – all balanced with the natural humidity of the Danube region. There also are several geological variants, ranging from gravel and sand, loess and loam to weathered primeval rock – all of which bring, along with the various grape varieties, a plethora of expressive nuances to the wines.

The Pinot Noir was matured 13 months in barrique barrels.

Wine description

Shiny and elegant ruby-garnet colour with delicate lightening at the rim. In the nose cinnamon, vanilla and a fine confit of red berries. Elegant and juicy on the palate, with good length in the finish.

Analytical data

Alcohol: 13,0 %

Acidity: 5,0 g

Residual sugar: 2,4 g

Aging potential

This wine would normally be drunk in the first three years, however it will continue to gain in potential for the next 4-6 years.

Serving temperature

12-14°C

Food pairing recommendation

We recommend this Pinot Noir in particular to accompany wild game dishes.

Weingut Stift Göttweig

Since the 11th century, Stift Göttweig has been engaged in wine-growing in the Kremstal region. Even today, the wines are made according to traditional methods and perpetuate the authentic expression of their origin. Elegant balance and perfect harmony determine this line, making the dry wines ideal food companions.

