

## Pinot Noir PREMIUM 2007

<b>Variety:</b>	Pinot Noir
<b>Growing Region</b>	Thermal Region, Lower Austria
<b>Age of the vines::</b>	23 years
<b>Vineyard Parcel:</b>	Gradenthal, Jüden
<b>Yield:</b>	38 hl
<b>Soil type:</b>	Brown soil with a high proportion of shell-limestone
<b>Soil cultivation:</b>	Permanent green cover every second row
<b>Training form:</b>	Medium-height wire frame cultivation
<b>Harvest:</b>	Hand-picked
<b>Must reading:</b>	21 KMW
<b>Fermentation:</b>	In a steel tank, 14 days on skins
<b>Malolactic:</b>	In barriques
<b>Maturation:</b>	14 months in barriques (30 % new wood)
<b>Alcohol:</b>	13 Vol. %
<b>Acidity:</b>	4.7 g/l
<b>Residual sugar:</b>	1.5 g/l
<b>Drinking temperature:</b>	18 ° C (64.4 ° F)
<b>Optimal drinking period:</b>	3 - 8 years
<b>Overall impression:</b>	Ruby red; fine rich nose; pure-toned pinot taste with cinnamon spice notes; dense, full of charakter, long finish
<b>Culinary Tip:</b>	Pinot Noir is like an ideal party guest—fits in everywhere. Pair our Pinot Noir PREMIUM 2006 with everything from pork to chicken to porcini mushrooms. Complements blue cheese varieties. For an dinstinctive Austrian flavor, pair it with roasted liver or grilled porcini mushrooms.
<b>Christian Fischer says:</b>	Pinot Noir has always been my passion. Our Pinot Noir PREMIUM convinces with its complex structure and long storage potential.