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WEINGUT
BISCHEL



2017 PINOT NOIR RÉSERVE

Vineyard

The grapes come from a vineyard that bears the old name "Appenheimer Eidersberg". They grow there on a clay soil interspersed with limestones. At 150m above sea level, the vineyard is situated in the fillet section of the south-east exposed slope. Besides the soil and microclimate, it is the French Burgundy clones from Dijon that have a decisive influence on the Pinot style. Extremely small-berried and compact grapes with yields of 20 to 30 hl/ha give rise to a particularly elegant type of Pinot Noir. The wines are usually very reductive in their youth, possessing a great deal of freshness and structure which helps them to have a high storage potential.

Vinification

Selective harvesting of the grapes by hand. After destemming, the grapes ferment with wild yeasts in open vats. The crushing of the must is done exclusively by hand. After fermentation, the wine is matured for 18 months in French and German oak barrels and is then bottled unfiltered.

Tasting notes

Fine aroma of blackberry and spicy wood followed by firm earthy aromas. In the mouth a lot of spice, some liquorice and a hint of tobacco. The finish is very powerful, concentrated with a Burgundian feel and strength.

Analysis

alcohol: 13.5 % vol.; residual sugar: 0.5 g/l; acidity: 6.2 g/l