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Weinhof

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AT-BIO-402
Österreichische Landwirtschaft

VEGAN

Pinot Noir 2023



Variety:	Pinot Noir
Cultivation:	controlled organic production, BIO-Wein AT-BIO-402, LN18848/25
Origin:	Mittelburgenland, Horitschon
Soil:	clay
Harvest:	October 2023
Maturation:	fermented in a stainless steel tank, matured in 500l barrels
Bottling:	August 2025
Taste:	dense ruby- red, delicate strawberry nose on the palate elegant, spicy, fruits are well recognisable, minaralic, well embedded fine tannins, long in the finish
Values:	13,5 % vol alcohol 5,2 g/l total acidity 1,6 g/l residual sugar – dry
EAN – Code:	9120018333622

Best:	2025 – 2040 Temperature: 16 – 22°C
Comment:	We love Pinot Noir! If we can express ourselves through wine, we choose this Pinot. It is well balanced and elegant.

Foto © Mili Badic