

Osthofen Pinot Noir 2021


Producer


The winery Karl May has been in the family since 1815. Today Peter and Fritz manage the family winery in the 7th generation.


Vintage report

After a cool and wet summer, September brought us fantastic conditions for the grapes to ripen. The result is fine fruity white wines with a very high maturity potential.

Characteristics

 ruby-colored, full-bodied, piquantly fruity, dry wine with a slight hint of almond aromas.

 wild berry, full-bodied complexity in the glass as a harmonious complement

 grilled meat or vegetables, game

Facts

Grape Variety	Pinot Noir
Appellation	Rheinhessen
Vinifikation	18 days of maceration in open vats. Matured for 10 months in large oak barrels and older barriques.

Alcohol	Residual Sugar	Acidity
12.5 %vol	0.5 g/l	5.5 g/l



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