

## Malterdinger Pinot Noir dry 2017


### Producer


Bernhard Huber cultivates the 26 hectares of the family vineyards, with varieties of mainly Pinot Noir and Chardonnay, but also a small amount of Pinot Blanc and Pinot Gris.


### Vintage report

The 2017 vintage began with late frosts in April. Temperatures as low as -5°C affected almost all Chardonnays in the Schlossberg and we generally had a 30% crop loss. It could have been worse, as most vines recovered and latent bud developed, sometimes with small bunches. Because of these differences in development, frost was a major challenge during vegetation and harvest. The harvest began at the end of August, accompanied by an intense selection in the vineyard with the result of fine fruity wines with a lot of elegance, purity and freshness.

### Characteristics

 ripe fruits such as cherry, blueberry, a touch of vanilla.

 dark red fruits, roasted flavors, well structured tannins.

 hearty dishes such as roasted meat, pizza, pasta.

### Facts

Grape Variety	Pinot Noir/ Spätburgunder
Terroir	Malterdingen (single vineyard with 12 - 20 year old vines), southwest exposure, shell and limestone soil
Appellation	Baden
Vinifikation	10% whole cluster fermentation, the rest was destemmed, 5-7 days cold maceration followed by spontaneous fermentation in open wooden fermentation racks.

Alcohol	Residual Sugar	Acidity
12.5 %vol	1.2 g/l	5.2 g/l