

Malterdinger Pinot Noir dry 2016




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 year 2016 started with cold and rainy weather conditions. On the one hand it caused downy mildew, on the other hand the rain supported a fast growing of the vines. Hot temperatures in July and August helped the vines to develop well. Harvest started on the 12th of September. Late summer days compared with cold nights in autumn, caused a good ripening of the grapes.

Characteristics

-  ripe fruits like cherry, blueberry, hint of vanilla
-  dark red fruits, roasted aroma, well structured tannins
-  hearty dishes like roasted meat, pizza, pasta

Facts

Grape Variety	Pinot Noir
Terroir	Malterdingen (single vineyard site planted with vines that are 12 - 20 years old), southwest exposure, shell and limestone soil
Appellation	Baden
Vinifikation	Guyot

Alcohol	Residual Sugar	Acidity
12.5 %vol	2.4 g/l	5.8 g/l

Award

91+ points Falstaff