

Malterdinger Pinot Noir Trocken 2016




Produzent

Bernhard Huber bewirtschaftet das Familienweingut und baut auf ca. 26 Hektar Rebfläche neben dem Löwenanteil Pinot Noir und Chardonnay, auch einige Hektar mit Pinot Blanc und Pinot Gris.

Jahgangsbericht

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.

Charaktereigenschaften

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

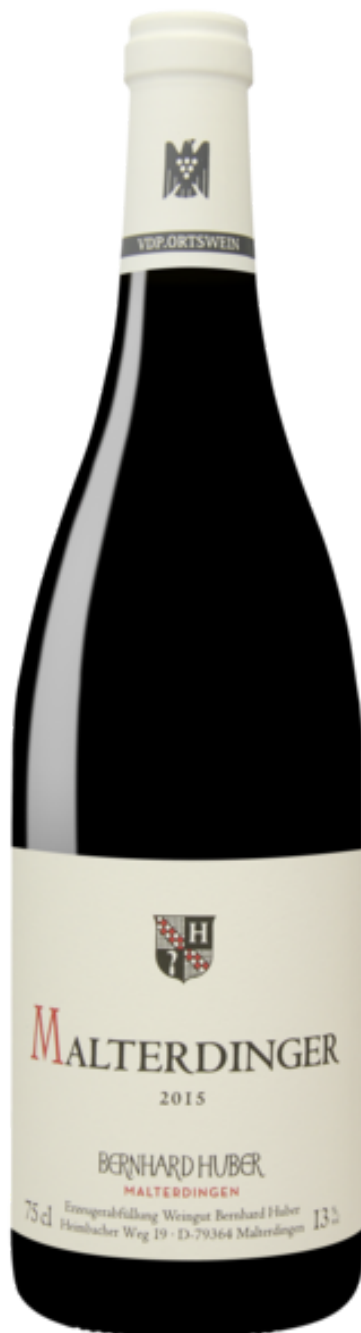
Fakten

Rebsorte	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

Alkoholgehalt	Restsüße	Säuregehalt
12.5 %vol	2.4 g/l	5.8 g/l

Prämierungen

91+ points Falstaff



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