

BERGH LUDWIG PINOT NOIR 2020

Developed by Icon Wines in close collaboration with the Gruber family.

Röschitz, in the north of Weinviertel, has a perfect climate for Pinot Noir. The balance of cool nights and warm days during summer and all year round little rainfall makes it possible to produce an elegant, aromatic and well balanced Pinot noir.



WINE DESCRIPTION

Typical Pinot Noir with a fruity and spicy taste with hints of wild raspberries, blackberries and orange peel. A bit of nougat and cocoa. Well balanced, fresh acidity makes a perfect food companion.

IN THE VINEYARD

Variety: Pinot Noir

Vintage: 2020

Wine quality level: Austrian quality wine

Region: Niederösterreich

Soil: 50% loess – 50% granit soil

Age of vines: 10 – 40 years

Vineyards: In and around Röschitz altitude: 280 - 320m

Harvest: Mid of September 2020

IN THE CELLAR

Skin fermentation: In stainless steel tank, no sulphur adding 2 times daily pumping over of the mash

Fermentation temperature: at 25°C; controlled temperature

Length of fermentation: 6 days

Pressing procedure: immediately following fermentation; pneumatic, no sulphur adding

Malolactic fermentation: 100%, partially in new and used barrique and stainless steel right after fermentation and pressing

Maturation: 20% stored 4 months in new oak barrels (225 l) 20% in used oak barrels for 4 months 60% in in stainless steel tank

Filtration: just before bottling

First sulphur adding: 2 days before bottling

Vegan friendly: Yes

RECOMMENDATION

Storage potential: 3 - 5 years

Best drinking temperature: 14 – 16°

Perfect with wild poultry, lamb, vegetarian food

Alcohol: 12,5%
Res.sugar : 1,2 g/l
Acidity: 5,1 g/l
SO2 total: 23 mg/l
Certificate: AT-BIO 301
EAN-bottle:
7350005 881030
EAN-carton:
1 7350005 881037

