



REITHMAIER



PINOT NOIR AND FRIENDS Pinot Noir - St. Laurent - Merlot 2022

13.5 % alcohol | dry | 5.2 g/l acidity

Quality wine - Lower Austria

Soil: Loam, loess, gravel
Age of vines: 15 to 20 years
Yield: 35 hl/ha

VINIFICATION:

60% Pinot Noir, 20% St. Laurent and 20% Merlot, the grapes were harvested together on 14 October, destemmed and left on the mash for 4 weeks. The young wine was then aged in Seguin Moreau Bourgogne barriques for 15 months until bottling in March 2024

TASTING NOTES:

Full bodied with almost endless depth, intense fruit with cherries and blueberries, cocoa with a gentle hint of liquorice, black olives, pomegranate and delicate toasted notes in the finish – an extra-special cuvée where Pinot Noir takes centre stage

FOOD PAIRINGS:

Wild boar burgers, medium-rare venison steak with mushrooms, dark poultry meat, dark chocolate, tangy alpine cheese

Serving temperature: 16-18 °C
Maturity: 2025-2035 +
Bottle size: 750ml, magnum
EAN - code: 9120009399361

