



 Forstreiter

## Pinot Noir Reserve 2015

<b>Variety:</b>	100% Pinot Noir
<b>Region:</b>	Niederösterreich
<b>Vineyard:</b>	20 year old vines
<b>Soil:</b>	loess
<b>Vintage:</b>	by hand
<b>Yield:</b>	40 hl/ha
<b>Grapes:</b>	20° KMW
<b>Grape treatment:</b>	must fermentation 25 days
<b>Fermentation:</b>	3 weeks at 25° C in stainless steel tank
<b>Aging:</b>	14 months barrique, 50% new oak and 50% old oak
<b>Malolactic:</b>	Yes
<b>Alcohol:</b>	13,5%vol
<b>Total acidity:</b>	4,5 g/l
<b>Residual sugars:</b>	2,0 g/l, dry
<b>Serving temperature:</b>	15°C

### Tasting notes:

Ripe dark fruit balanced with fine acidity, silky tannins into the finish, a classic Austrian Pinot Noir