

Pinot Noir

“ALTE REBEN” 2022

HUBER

92 Points

James Suckling

Origin	Traisental
Variety	Pinot Noir
Category	BIO Quality Wine
Analysis	12,5 % vol. Alc., Acidity: 5,3 g/l, Rs: 2,6 g/l, dry
Potential	2022 – 2029

SITE

Selection of grapes from the south-east exposed single vineyards from calcareous soils

VINIFICATION

harvested; 20 % whole clusters; 80 % crushed and destemmed; fermentation in wooden 3000 Liter vessels; matured for 12 months in 500 Liter Burgundy barrels;

TASTING NOTES

Medium brick red, tending towards purple at the rim. A subtle aroma of red berries, raspberry preserves, thyme, violets, marzipan and vanilla. On the palate the flavor is characterised by ripe raspberries and rosehips with highlights of black tea. The arc of acidity is totally seamless; the wine shows toasted notes and smoked bacon in the finish.

SERVING SUGGESTION

Serve cool (12-14 ° Celsius) Veal roast, leg of lamb with thyme and lemon, grilled vegetables provençal, wild fowl such as pheasant wrapped in bacon with prunes, pumpkin and root vegetables.

Print Fact Sheet

PRODUCT CODES

EAN bottle: 9120013672207

EAN case of 6: 9120013672214

