

Pinot Noir

"Alte Reben" 2025

92
points

Falstaff

Origin	Traisental
Grape variety	Pinot Noir
Category	BIO Qualitätswein
Analysis	Alc: 13% vol, Acidity: 4.9 g/l, Rs: 2 g/l, dry
Potential	2026-2036

Site

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

Vinification

Harvested; 20% un-destemmed, 80% destemmed; fermented in wooden fermentation vats; aged for 9 months in 500-liter Burgundy barrels.

Tasting notes

Medium brick red. Delicate aromas of red berries, raspberry compote, thyme, violets, marzipan, and vanilla. On the palate, ripe raspberries dominate, with hints of rosehip and black tea at the peak. The acidity is perfectly integrated. Toasted notes and subtle hints of smoked bacon appear on 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.

EAN13 code bottle 9120013675031

EAN13 case code 9120013675048



Nutritional Information