

ÖKONOMIERAT REBHOLZ · GERMANY

Sieboldinger Spätburgunder Vom Muschelkalk, 2019

Muschelkalk, Pfalz

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Pinot Noir	13%	2019 · 750 ml

STILL, LIGHT-BODIED

Tasting notes

A very elegant, fine Pinot Noir from 2017 with a very dense, complex structure and a fine-spicy character. Its aromas are reminiscent of ripe sour cherries and wild berry, black pepper and fine notes of juniper. Aged in newer, small wooden barrels contributed the smoky spicy smell. In the finish supple and already quite harmonious. A wine with great aging potential.

About the wine

The healthy and mature grapes were the base of this red wine. after of selective hand-picking, the grapes were destemmed and macerated in red wine fermentation tanks less than a week with continuous stirring. This "cold maceration" is supposed to be even before fermentation capturing as many Pinot Noir and typical local flavor compounds as possible. Then following mash fermentation of about a week with additional punch downs. Pressing was done after a total of three weeks of mash contact. Before barrel storage there was a tapping of the coarse yeast. For the two-year storage in the wood, where new and used barrique made of French and Palatinate oak. The wine was made with absolute quality in mind neither embellished nor filtered. That's why a fine sediment might be possible when serving.

Winemaking

MATURATION 24 months in new and used oak.

Cellar and service

SERVE AT 15 °C

AGEING POTENTIAL 8 - 10 years

FOOD PAIRING Great food wine to be enjoyed with shellfish, cheese, red meats and flavourful stews.

Say it: Ökonomierat Rebholz: ö-ko-no-MEE-raht REP-holts; Vom Muschelkalk: fom MOO-shel-kahlk; Spätburgunder: SHPAYT-boor-goon-der

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