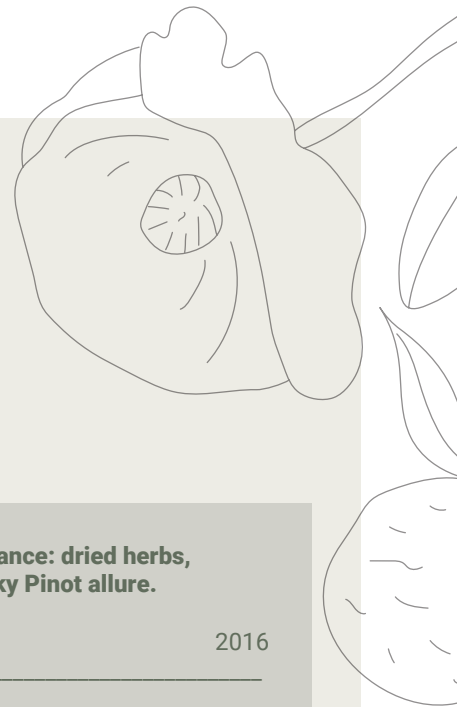


# The philosophic PINOT NOIR

Pinot Noir  
2016



**Embark on medium ruby elegance: dried herbs, tobacco, ripe cherries—silky Pinot allure.**

**Vintage:** 2016

**Varietal composition:** Pinot Noir

**Type:** red wine

**Cultivation:** organic certification HU-ÖKO-02

**Vineyards:** Badacsonytördemic - Aczél, Kápolna

**Vinification:** Red wine fermented on the mash for 4 weeks - matured in barrique for 12 months - 20% new wood.

**Acidity:** 5.3 g/l

**Alcohol content:** 13.0%

**pH:** 3.91

**Sugar:** 0.8 g/l

**Bottle size:** bottle 0.75 l

**Beginning of harvest:** 21.09.2016

**Bottling date:** 17.11.2017

**Taste & Enjoyment:** Medium ruby red with delicate purple reflections. Bouquet of dried herbs, smoky notes of tobacco, aromas of ripe cherries & wild strawberries. Silky tannins make the wine drinkable and lingering in the finish. Drinking temperature 16-18 °C. Perfect for pasta, grilled or roasted beef & veal, grilled fish and mildly spicy cheeses.

