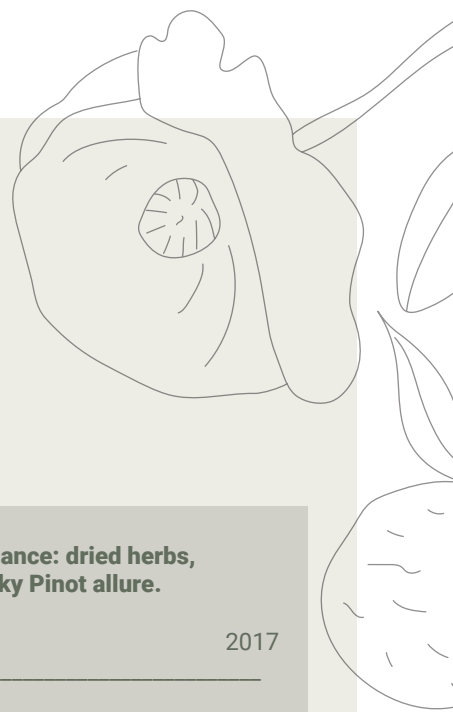


DOMAINE
EDEGGER

The philosophic PINOT NOIR

Pinot Noir
2017



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

Vintage: 2017

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: 5.2 g/l

Alcohol content: 13.5%

pH: 3.77

Sugar: 1.0 g/l

Bottle size: bottle 0.75 l & Magnum 1.5 l

Beginning of harvest: 22.09.2017

Bottling date: 16.01.2018

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.

