SÜDTIROL - ALTO ADIGE DOC - 2019

PINOT NOIR *Baltasius*

RISERVA

WEINGUT - TENUTA
SCHLOSS ENGLAR

GRAPES	100% Pinot Noir, various clones
AGE OF VINE	10 - 20 years old
CULTIVATION SYSTEM	Guyot, wire frame
LOCATION	Eppan Berg - at 530-550 m above sea level
SOIL	Heavily loamy lime-gravel soil
PRODUCED BOTTLES	2,200 + 50 magnums
YIELD PER HECTAR	5.000 kg
RIPENING POTENTIAL	10 years
SERVING TEMPERATURE	14 - 16 °C

ANALYTICAL VALUES	Vol% Alk.:	13,5	Total acidity:	5,0
	pH value:	3,6	Residual sugar gr/lt:	2,1

VINIFICATION

The grapes were harvested and selected by hand in several passes from mid to late September. Fermentation with the grape's own natural yeasts took place for 3 weeks on the skins in open wooden vats. The wine was initially aged for 12 months in new oak tonneau. The wine was then matured for a further 6 months in multiple tonneau barrels before being bottled unfiltered in July 2021.

DESCRIPTION

In the glass, it presents a rich ruby red. The fruity complex bouquet is reminiscent of cherry, cranberry and wild berries. On the palate, the wine is soft and elegant with fine natural tannins and a pleasant fruit sweetness. The finish is long and intense.

RECOMMENDED PAIRINGS

Food recommendation The wine is an excellent companion for various game dishes, as well as dishes with rabbit and lamb. It also goes very well with pasta, strong Italian dishes and mild mature cheeses.

YEAR

2019 will remain a memorable vintage as the conditions made for a richly faceted and complex wines. After early budding, we had a cool and wet April and May, which in turn meant that the flowering occured later than in previous years. In June we had some very high temperatures, but the rest of the summer while warm, never saw extreme temperatures again. A gold autumn, created the final conditions that produced wonderful vintage.