

STEFAN MEYER

2019

Pinot Noir RHODTER ROSENGARTEN trocken Sngl Vnyd



Selected grape material from individual parcels is vinified for this Pinot Noir. Vineyards with over 9,000 vines per ha in some cases. Small-berried clones from Burgundy. Wines with a lot of depth and individuality. Harvested by hand.

Origin: Rosengarten site, grown on loess-loess-loam soil

Maturation: spontaneous fermentation on the skins with partly whole grapes, 14-18 days of maceration, matured for 12-14 months in small oak barrels

Wine description: dark, ruby red colour. fragrant of sour cherry and cassis, subtle spiciness. Fine, structured tannin, full finish with fine acidity.

Alcohol 13,5 % vol.

Acid 5,4 g/l

Residual sugar 1.0 g/l

Serving temperature 16 °C to 18 °C

Reference to allergens Contains sulphites

Cultivation area Palatinate