



2022 Pinot Gris Reserve

Qualitätswein

Rebsorte	100% Pinot Gris
Restsüße	4 g/l
Säure	5,8 g/l
Alkohol	12,5% vol
Vinifikation	Im großen Holzfass ausgebaut und 16 Monate gelagert.
Charakteristik	<p><i>Tasted a few days before bottling in late May 2024, the intense, dark yellow-colored Pinot Gris Reserve opens with a deep, intense yet elegant and complex bouquet of ripe seed fruits (pears, apples) intermingled with saline, yeasty and nutty notes. From 60+-year-old vines and aged in Slavonian oak vats of 1,000 and 1,500 liters for 20 months, this is a full-bodied, lush and intense yet also refined, remarkably fresh, mineral and dry Pinot Gris that indicates perfect fruit ripeness when harvested and a deep, saline and elegant finish that is super aromatic, fresh and salivating. This is a picture-book dry Pinot Gris from the Seewinkel. 13% stated alcohol. To be bottled under natural cork in early June this year.</i></p> <p>93/100 Stephan Reinhardt – Wine Advocate</p>
Speisenempfehlung	Kalbssteak, Kürbisravioli, gereifter Hartkäse
Trinktemperatur	10–12°C