



Leonard Kreuzsch

WEINKELLEREI, TRIER - GERMANY

ESTATE LABEL PINOT NOIR

Rheinhessen region

Vineyards

The vineyards of Rheinhessen are planted on rolling hillsides covering a wide area between the two rivers forming its east and west borders – the Rhein and the Nahe. The soils in the region are comprised of *Loess* [limestone and loam], often mixed with sand or gravel. These fertile, well-draining, loam soils, combined with the moderate climate the region offers, allows the grapes for our Pinot [Spätburgunder] to ripen and develop complexity as they mature during the prolonged growing season.

Originating from Middle Europe, Spätburgunder was first planted in the Rhein valley around the start of the 13th century. Produced in Germany, our Pinot is considered - *cool climate*. Cool climate Pinot tends to offer wines that are not as ripe and full-bodied as those from warmer climes. They nonetheless offer excellent structure and depth with silky tannins, sweet berry fruit, along with the true Pinot character missing in so many of today's atypical, warmer climate versions.

Winemaking

The harvest typically coincides with that of Riesling, which often begins in early October and continues to the end of the month. After picking, the stems are removed and the whole grape clusters are fermented (temperature-controlled, at 17-18°C), which takes about 15-16 days. Thereafter the grapes are lightly pressed and removed from further contact with the wine. After a secondary – *malolactic* – fermentation, which takes two to three weeks, the wines are racked off and allowed to develop on their lees until bottling.

Tasting notes

Exhibits a relatively deep, brickish red color. It offers classic Pinot character, with an aromatic mix of boysenberry and cherry and hints of spice, leather, grilled apple and smoked nuts. It has considerable weight for its tight framework with nice intensity and grip, which carries into the pleasant lingering finish.

Food pairing

Will pair well with roasts or stews, and all types of poultry – especially turkey and duck. For a special treat, a pork roast encrusted with a rub made from brown sugar, fennel seed and garlic served with roasted rosemary fingerling potatoes works quite well. The Pinot perfectly accents the aromatics of this dish and the bright acidity balances the richness of the pork.

Analytical data

alc. by vol. : 13,5%

residual sugar: 4.8 gr/l

acidity : 4.7 gr/l



295mm Burgundy; BVS closure