

Pinot Noir 2004

Vine region	Sopron
Vineyard	Frettner
Soil	Mineral slate and Ramann-type of soil
Variety	Pinot Noir
Date of vineyard	6 years
Density	5500 stock / ha
Yield	35 hl / ha
Date of harvest	September 20. 2004
Vinification	The alcoholic fermentation was made by wild yeast in stainless steel tanks. After 4 more days skin contact we made the pressing. After this the malolactic fermentation happened.
Maturation	16 months in barriques
Analytical data	13,6% vol alcohol, 6,2 g/l acidity, 1,2 g/l residual sugar; 26,3 g/l extract
Bottling	2005 October
Consumption	2006-2011
Recomm. temperature	18-20°C
Description	It has a faint red colour. On the nose we can find hazelnut. In the mouth it is fruity, currant and cherry. Light, multiple and elegant. Cherry in its aftertaste.
Meal	Medallions of fillet on tomato-bed with garden spices