

# Pinot Noir 2007

<b>Vine region</b>	Sopron
<b>Vineyard</b>	Frettner
<b>Soil</b>	Mineral slate and Ramann-type of soil
<b>Variety</b>	Pinot Noir
<b>Date of vineyard</b>	9 years
<b>Density</b>	5500 stock / ha
<b>Yield</b>	35 hl / ha
<b>Date of harvest</b>	August 28. 2007
<b>Vinification</b>	The alcoholic fermentation was made by wild yeast in wood and concrete tanks. After 4 more days skin contact we made the pressing. The malolactic fermentation happened on its natural way.
<b>Maturation</b>	10 months in barriques
<b>Analytical data</b>	14,0% vol alcohol, 5,2 g/l acidity, 1,2 g/l residual sugar; 27,1 g/l extract
<b>Bottling</b>	August 08. 2008
<b>Consumption</b>	2009-2014
<b>Recomm. temperature</b>	18-20°C
<b>Description</b>	It has a faint red colour. In the nose we can find hazelnut. In the mouth it is fruity, currant and cherry. Light, multiple and elegant. Cherry in its aftertaste.
<b>Meal</b>	Medallions of fillet on tomato-bed with garden spices