

DREISSIGACKER

EXPERTISE

2014 WUNDERWERK Pinot Noir dry



Origin	Rheinhessen
Grape variety	Pinot Noir
Vinification	- skin contact for up to 3 weeks - Barrique barrel 100 % 2/3 second occupancy, 1/3 new - 2 years yeast storage - organic wine (DE-ÖKO-022)
Tasting notes	„Great spice: Truffle and pepper notes - a typical Pinot Noir.“ <i>André Grunert, Head-Sommelier der Mook-Group in Frankfurt</i>
Analysis	12.5 % vol. alcohol Less than 0.5 g/l residual sugar 5.8 g/l acidity
Drinking temperature	16 – 18° C
Bottle capacity	750 ml
Article No.	68

Presse: *Gault & Millau 2014* – 87 Punkte

For export-prices and condition and for any more information please contact our export partners:

WINECONSALE GmbH
Rathausstrasse 49
65203 Wiesbaden/Germany
T +49-611-974-907-0 F +49-611-974-907-15
www.wineconsale.com – info@wineconsale.com