

Kestener Paulinsberg Pinot Noir 2015

WEINGUT GÜNTHER STEINMETZ, BRAUNEBERG, GERMANY



HARVEST & VINTAGE NOTES

HARVEST NOTES: Harvested in mid-October

WINEMAKING PROCESS: Open box fermentation with 40% whole berry clusters for over 20 days.

TASTING NOTES: Mixture of lighter red and darker wild berries, wild cherries with a hint dark chocolate. Elegant and fine structured tannins.

VINE AGE: 25-year-old vines

SOIL TYPES: Silver-grey and blue slate stone



GÜNTHER STEINMETZ

WINEMAKER: Stefan Steinmetz

GRAPES: 100% Pinot Noir

ALCOHOL: 12.5%

TOTAL ACIDITY: 4.7 g/L

TOTAL SULPHUR: 80 mg/L

RESIDUAL SUGAR: .1 g/L

ANNUAL PRODUCTION:
100 cases x 12/750ml

RELEASE DATE: June, 2017

