

# Pinot Noir 2015

WEINGUT GÜNTHER STEINMETZ, BRAUNEBERG, GERMANY



## HARVEST & VINTAGE NOTES

**HARVEST NOTES:** Harvested at the beginning of October.

**WINEMAKING PROCESS:** Open box fermentation with 40% whole berry clusters for over 18 days.

**TASTING NOTES:** Wild berries, wild cherries. Elegant and finely structured tannins.

**VINE AGE:** 20-year-old ungrafted vines

**SOIL TYPES:** Silver-grey and blue slate stone



## GÜNTHER STEINMETZ

**WINEMAKER:** Stefan Steinmetz

**GRAPES:** 100% Pinot Noir

**ALCOHOL:** 12%

**TOTAL ACIDITY:** 5 g/L

**TOTAL SULPHUR:** 80 mg/L

**RESIDUAL SUGAR:** .1 g/L

**ANNUAL PRODUCTION:**  
250 cases x 12/750ml

**RELEASE DATE:** June, 2017

