

KLAUS LENTSCH

PINOT NOIR RISERVA 'BACHGART'



Light ruby-red in color with a garnet shimmer. Notes of red berries, cherries and spices. On the palate it is soft and round with a balanced, medium body, a fresh finish with finely-spiced tannins, and a distinctive mineral presence. Recommended with light hors-d'oeuvres, white meats, beef, lamb, poultry, duck, game, and cheeses.

Color: Red

Grapes: 100% Pinot Noir

Soil: Clay and gravel, with porphyry-volcanic stratification

Age of Vines: 10-25 Years old

Altitude: 400-500 m

Yield: 65 Hl/Ha

Vineyard Cru(s): Bachgart

Farming practices: sustainable

Yeast: cultured

Skin maceration: 3-4 weeks

Malolactic fermentation: yes

Fermentation vessel: large-format oak barrel

Aging: 12 Months of aging, in new barriques followed by at least 12 months in bottle

Production: 3,500 bottles per year