



PANNONHALMI
FŐÁTLAT S.A.G.
A.D. 996

PANNONHALMI PINOT NOIR 2020

Wine

Name: Pannónhalmi Pinot Noir
quality dry red wine with PDO
Vintage: 2020
Quantity: 18,000 bottles

Terroir

Vineyard: Széldomb, Babszökő, Tavaszó
Soil: sand and loess soil, brown woodland soil, white and red clay
Exposure: plateau, south and south-west slopes

Grape

Variety: 100% pinot noir
Plantation: 2001-2004
Density: 5210 vines/ha
Training: Guyot, low cordon
Harvest: between 16 and 23 September 2020

Vinification

After harvesting and destemming, the pinot noir grapes have been cold-macerated for 6 days in 60 hl chilled stainless steel tanks. Following this process, the fermentation took place on 25-26°C. The fermented wine has been aged for 10 months partly in new wood and secondly-used barriques.

Description

Matching the styles of the old and the new worlds!

Regarding pinot noir, we cultivate four Burgundian clones in three vineyards. The manifold soil and microclimatic facilities of the Pannónhalmi wine region offer a unique potential to apply traditional technology combined with modern, new world approach.

The wine is characterized by typical aromas of the variety on the nose. It reveals the full scale of red berries of the early summer from the ripe raspberry up to the black cherry. These notes are enriched by the spiciness coming from the aging in wooden barrels. On the palate plenty of ripe fruity aromas guarantee an unforgettable joy of drinking.

Analysis

Alcohol: 14.89% vol.
Extract: 30.0 g/l
Sugar: 3.8 g/l
Acidity: 5.0 g/l

Service

Serving temperature: 15-16°C
Optimal consumption: 2021-2029
Storage temperature: below 15°C
Food match: suggested to be consumed mainly with dark meats, especially with dishes made from duck and lamb