

WEINGUT HAUCK | tasting note

Vintage	2015				
Wine	SPÄTBURGUNDER RÉSERVE				
Quality level	QUALITÄTSWEIN				
Sweetness level	DRY				
Vineyard	Bermersheimer Hildegardisberg, Rheinhessen				
Alcohol %	14,0	Residual sugar g/l	0,2	Acidity g/l	5,6
Closure:	Natural cork				

Vineyard					
Aspect	Southwest				
Soil	Limestone				
Vinification	Once ripe, the grapes are handpicked, transported in small bins and then destemmed. Gentle mash fermentation with controlled fermentation temperatures in stainless steel vessels for about 14 days. Maturation in French oak barrels (225 l) for 18 months and afterwards in the bottle.				

Note:

Our cool climate with warm summer days and cool summer nights enables an optimal aroma development in the grape skins.

Tasting note	This Pinot Noir is ruby with hints of brick red. The bouquet is fine and elegant, characterized by well integrated flavours of plum and wild cherries with vanilla, liquorice and pinewood. On the palate, this Pinot Noir is a smooth yet powerful wine, medium+ bodied, well-balanced with a supple and delicate nature thanks to its ripe, slightly velvety tannins and a well-integrated acidity structure. Aromas of plum, cherries and boysenberry pair with herbal notes of thyme, pinewood and a fine touch of wood spiciness and smokiness. Long finish. Drink now or cellar up to 10 years.				
Serving temperature	16-18° C				
Serving suggestions	BBQ, duck, stews...				