

Lasting Masterpieces
Single vineyard cru

NÄGELSFÖRST 1268



Engelsstaub

Pinot noir Engelsfelsen

2015 – dry

VINEYARD

The vineyard is situated in the village of Bühlertal. The weathered primary rock with a light loam and loess layer is a vineyard soil that is favored by all Burgundian varieties. Weathering of the granite rock in the Bühlertal valley („Bühlertaler Granit“) releases potassium which benefits the Pinot noir vines.

YIELD

42 hl/ha; Sugar content at harvest 103 °Oe.

ANALYSES

Alcohol 14,0 % by vol.; Residual sugar 0,7 g/l; Total Acidity 5,4 g/l.

WINEMAKING

Selectively hand-picked grapes were gently destemmed. A traditional fermentation on the skins was conducted for 30 days followed by malolactic fermentation and maturation of the wine for 12-monthes in oak barrels.

EXPERIENCE

Generous complexity of aromas of blueberries and licorice. On the palate this Pinot noir appears very elegant and balanced with a gripping, long finish.

PAIRS WELL WITH

whole-roasted saddle of venison with rosemary potatoes.

DRINKING TEMPERATURE

16 - 18 °C

VARIETY

Pinot noir

GROWING REGION

Engelsfelsen, Bühlertal, Ortenau, Baden

ESTATE BOTTLED

NÄGELSFÖRST Estate

NÄGELSFÖRST
Estate

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