

## Wildromantik

### Pinot Noir

2018 – dry



#### VINEYARD

The vineyards are situated in the village of Bühlertal, which is very well known for its red wines. The terroir consists of lighter residual granite soil with a steep South/Southwest slope.

#### YIELD

61 hl/ha; Sugar content at harvest 91 °Oe.

#### ANALYSES

Alcohol 12,5 % by vol.; Residual sugar 0,9 g/l; Total Acidity 5,8 g/l.

#### WINEMAKING

The hand-picked grapes were gently destemmed. A traditional fermentation on the skins was conducted for 15 days followed by malolactic fermentation and maturation of the wine in oak barrels.

#### EXPERIENCE

Berry-filled Pinot noir, dry, typical aroma, expressive and animating red wine with a delicate spiciness.

#### PAIRS WELL WITH

Roast beef and wild feathered game.

#### DRINKING TEMPERATURE

16 - 18 °C

#### VARIETY

Pinot Noir

#### GROWING REGION

Ortenau, Baden

#### ESTATE BOTTLED

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NÄGELSFÖRST  
Estate

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