

PINOT NOIR 2021, Ars in Vino



VARIETY	Pinot Noir
VINTAGE	2021
CATEGORY	red dry
VOLUME (L)	0,75 L
WINE-GROWING REGION	Nitra wine-growing region
WINE DISTRICT	Želiezovský
WINE VILLAGE	Farná
VINEYARD	Perešské vineyard
PLANTING YEAR	2019
SOIL	sand+clay
COLLECTION DATE	17.10.2021
SUGAR CONTENT [°NM]	24
ALCOHOL [% obj.]	13
RESIDUAL SUGAR [g.l-1]	1
ACID CONTENT [g.l-1]	5,4
CAP	natural cork
PRODUCTION BATCH	L78



SENSORY DESCRIPTION OF WINE

The delicate ruby colour is typical of Pinot Noir. The intense fruity aroma abounds with notes of cherry, chocolate and delicate earthiness. The taste is medium full-bodied, artful with an elegant long aftertaste.

FOOD RECOMMENDATION

Beef bourguignon, onion soup, grilled duck breast

SERVING TEMPERATURE

16°C

MATURING POTENTIAL

6-8 rokov

VINIFICATION

Hand-picked grapes underwent fermentation in new Austrian oak barrels designed without traditional barrel heads, allowing for increased oxygen exposure. The fermentation included a blend of 90% destemmed grapes and 10% whole bunches, leading to alcoholic fermentation. Following pressing, the wine returned to the same barrels, now equipped with traditional barrel heads, to undergo malolactic fermentation. Subsequently, the wine underwent two months of battonage. After decanting, it was returned to the same barrels for an additional 12 months of maturation. Finally, the wine was bottled without filtration, preserving its natural characteristics.