PINOT NOIR 2023

DOMÄNE WACHAU

This cool climate red wine has elegant fruit, firm tannins, deep spice, and fine mineral character. The Wachau demonstrates terroir for Pinot Noir as well.

ORIGIN & TERROIR

Red wine grapes for this Pinot Noir were sourced from vineyards surrounding the wine village of Weissenkirchen, small lots were sourced from Rossatz-Arnsdorf and Mautern on the Danube's south bank. In Weissenkirchen, the vines grow on lower stone-walled terrace slopes which are dominated by meagre primary rock soils. In Rossatz-Arnsdorf and Mautern, the vineyards are planted on loess soils with a high lime component.

VINTAGE 2023

An exceptionally mild and dry winter was followed by a cool spring, which provided the soil with plenty of moisture. The vines benefited from this often during the hot summer days. Several hailstorms came through the region in what was a very good year until the Autumn. High September temperatures and the resulting ripeness was compensated for by cool October nights, so that in the end we were able to harvest ripe and healthy grapes. The result is balanced and harmonious wines with a rounder texture and complex, juicy aromas.

VINEYARD & CELLAR

Pinot Noir generally produces low yields (4.000 kg/hectare). Pinot Noir grapes for this Reserve were harvested in the beginning of October and vinified in two separate charges. The juice extraction was around 15%. One part was fermented in stainless steel with gentle pumping; the other part was foot batonnage and fermented in the open barrel with manual batonnage. The skin contact was for about 7 days. The wine had its malolactic fermentation and maturation in used 300-litre oak casks for 18 months.

CHARACTER & STYLE

Open and multi-layered on the nose offering spicy liquorice, subtle hints of tobacco, black pepper and appealing fruit flavours of ripe sour cherries and red currant and wild strawberry. In the mouth, the wine is quite firm and well-structured yet tight and elegant leading to an expressive finish. The silky tannins lend abundant drinking pleasure. Long and lingering finish. This wine is a versatile food match: pasta, pizza or meat dishes – particularly veal or beef. We also recommend serving it with lamb or slightly more full-flavoured cheese. This wine can be enjoyed young but will also age well for 5-8 years. Ideal serving temperature is 19°C. It goes well with classic Austrian cuisine such as Zwiebelrostbraten (roast beef with onions), roast lamb shank or Steinpilzgröstl (mushrooms with potatoes and meat), as well as with Mediterranean dishes such as a Bistecca Fiorentina or an Ossobuco. Pinot Noir Reserve also supports dishes from Far Eastern cuisine such as a Peking duck, a glazed pork belly or a seared Japanese Wagyu beef

5/5 | GAULT MILLAU TOP 50 | FORBES WINEMAKER OF THE YEAR | FALSTAFF
TOP 50 | WORLD´S BEST VINEYARDS

2023: 95-97 (4*) | VINARIA
2022: 92 | FALSTAFF

Alcohol: 13,0 % | Acidity: 5,9 ‰ | Res. Sugar: 1,1 g/l

BAROUE CELLAR PALACE

OAK-BARRELS

ROMAN HORVATH MW & HEINZ FRISCHENGRUBER

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