PINOT NOIR Rosé 2025

Grape variety:	**Pinot Noir**
Vintage:	2025
Awards:	**92 FALSTAFF points**
Alcohol content:	13.5%vol
Total acid:	5.3g/l
Residual suggar:	1.1g/l
Vinification:	**harvested by hand, traditionally fermented with natural yeasts**
Maturation:	stainless steel tank
Drinking maturity:	3 years and longer
Bottle closure:	screw cap
Certification:	**Organic**, Sustainable Austria
Local orientation:	a predominantly south-facing location forming a basin with eastern and western extensions and an inclination of up to 75% (the major part more than 50% of inclination)
Sea level:	370m–485m
Wine-growing region:	**Southern Styria**
Description of the wine:	a single-varietal Pinot Noir rosé from vines over 35 years old, with a delicate salmon-pink hue; notes of wild berries underscored by white violets and meadow herbs, with a hint of rhubarb, its juiciness, balanced by a delicate acidity, invites you to take another sip
Food recommendation:	cured salmon, trout caviar, all grilled dishes

Categorisation: Pössnitzberg is very important for our winery. The conditions are perfect for the French grape varieties Chardonnay and Sauvignon Blanc and also boasts the best prerequisites for the Burgundian grape variety Pinot Noir. We are almost the sole winegrowers on Pössnitzberg. Our vineyards there show **soil conditions that are unique in Austria** and very similar to those that allow these wines to grow in their original homeland: extremely poor, chalky soils in combination with other special soil structures **that are also prevalent in Burgundy.**
Due to an inclination of up to 75%, this vineyard needs to be cultivated almost by hand. So it was clear for us, that we fulfilled a personal lifelong dream and planted the magnificent grape variety Pinot Noir. Pinot Noir reacts very sensitively to differences in soil type and microclimate and is therefore particularly suitable for absorbing the specific terroir. And this presents exactly our philosophy: "Our wines reflect our terroir."
Pinot Noir is not integrated in the Südsteiermark DAC system. According to this rule, the origin (Pössnitzberg) is not indicated on the bottle label.

Wine-growing area: Steepness and extremely chalky soils account for grand, deep terroir wines - laborious and intensive manual work provided. The single vineyards on Pössnitzberg are the most southern single vineyards in Styria and are very important for our winery. **The conditions are perfect for the French grape varieties** Chardonnay and Sauvignon Blanc and thus also **the best conditions for the Burgundian grape variety Pinot Noir.** Pinot Noir reacts very sensitively to the differences in soil types and microclimate and is therefore particularly suited to absorb in the specific terroir.

Climate: This vineyard is protected by warm winds on the one hand and the cool air stream from the western Koralpe on the other. **Significant temperature differences** result in an independent and unique aroma development.

Soil: Pössnitzberg is located on the southern part of the "West Styrian Bay" of the Styrian Basin. In former times (in the Neogene), several 1000 meter thick marine sediments have been deposited there. These deposits, also called "Steirischer Schlier", are **clayey up to fine sandy, gray-green coloured marls including plant fossils** and sandstone interstratifications. These scarce and very chalky soils, called **"Opok" (chalky marl),** are characterised by a humous topsoil formed by weathering, which often does not exceed a height of 20 centimeters, and firm sedimentary rocks.

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