

FISCHER

C h r i s t i a n



Pinot Noir CLASSIC 2010

Variety:	Pinot Noir
Age of the vines:	14 years
Vineyard Parcel:	Jüden
Yield:	47 hl
Soil type:	Brown soil with shell-limestone
Soil cultivation:	Permanent green cover every second row
Training form:	Medium-height wire frame cultivation
Harvest:	Hand-picked
Must reading:	19.5 ° KMW
Fermentation:	In a steel tank, 10 days on skins
Malolactic:	In large wooden barrels
Maturation:	12 months in wooden (60% large wooden barrels, 40% used barriques)
Alcohol:	13.0 Vol. %
Acidity:	5.6 g/l
Residual sugar:	1.2 g/l
Drinking temperature:	18 ° C (64,4°F)
Optimal drinking period:	2 – 5 years
Overall impression:	Ruby red; fine bouquet reminiscent of forest berries, dense and silky mouthfeel with subtle piquancy
Culinary Tip:	Fantastic with roast pork! A reliable accompaniment for lasagna and potato casseroles. This is a wine you don't mind spending an evening alone with....
Christian Fischer says:	Our answer to "Sideways" – a fruity Pinot Noir with unbeatable price-performance!