

## MINERALSTEIN PINOT NOIR

<b><u>Vintage:</u></b>	2021
<b><u>Region:</u></b>	Pfalz
<b><u>Winemaker:</u></b>	Gerd Stepp
<b><u>Grape Varieties:</u></b>	100% Pinot Noir

### **Viticulture**

The grapes for the MINERALSTEIN Pinot Noir are sourced from terraced vineyard sites with specific soil types such as limestone and coloured sandstone. Here Pinot Noir finds the best balance to express its varietal qualities, texture and tannin structure. Vineyard management is meticulous to ensure that only the very best grapes are grown. Leaf plucking, green harvest and cover crops are the most important activities during season.

### **Vinification**

The Pfalz region with its moderate climate and long ripening season into autumn is well suited for growing Pinot Noir. This Pinot Noir was made from handpicked grapes that were partially de-stemmed and then transported to the open top fermenters without the use of pumps. The berries and juice were kept at <10°C for 4 days to gently extract the colour from the skins (cold maceration). Alcoholic fermentation commenced naturally but selected Burgundian yeasts were added at the later stages of fermentation. Punch-downs (Pigeage) was carried out twice to three times daily to keep the grape skins submerged. Two thirds of the wine went straight after fermentation into 2<sup>nd</sup> and 3<sup>rd</sup> fill French oak (Jupille, 228L) barrels. One third was kept in tanks to enhance freshness and a vibrant fruit character. Malolactic fermentation was carried out in barrel and tanks during the winter months. In total the wine matured 12 months in barrels. To retain the wine's vibrancy, fruit and body it was only filtered once prior to bottling.

### **Tasting Note**

Pinot Noir is one of Germany's great red varieties and this wine has been vinified in an international style to reflect the potential this grape has in Germany. The wine has vibrant fresh cherry flavours supported by spicy notes and seamless tannins, great complexity, texture and length with a refreshing acidity typical for cool climate Pinot Noirs.