



Pinot Noir 2017

Since commencing propagation of it in the mid-Eighties, the Zull winery has produced superb quality wines with this varietal year on year. The Pinot Noir vine is extremely demanding regarding soil and climate and only feels at home in cool regions. We have planted various French clones on our prime locations, for only there can they achieve their finesse-rich fruitiness and elegance.

- › Fine aromas of raspberries and subtle spicy notes, reminiscent of moist forest floor, elegant and fruitily charming, refined spices on the palate, subtly structured tannins, rich in character and extremely tight texture, unmistakable varietal aromas, widely-complex structure and demanding, wonderfully harmonious, long finish characterised by the Wine Quarter terroir.
- › Can be enjoyed either on its own or with wild poultry, breast of duck, venison or deer but also with prime boiled beef.

100% Pinot Noir, Austrian quality wine

Handpicked mid of October, only

destemmed

20° KMW (Klosterneuburg most value), 18 days of open mash

fermentation in vats

(2x daily manual immersion of the mash), approx. 18 months ageing in barrique barrels, screw top

Alcohol: 13 % by vol.

Acidity: 5 g/l

Residual sugar: 1 g/l