



# Pinot Noir Haydi 2019

## Vin De Temps

### WOODED RED WINE - 75 CL

♪ **Grape-variety** : Pinot Noir.

♪ **Origin** :

*Itterswiller, at the locality "Haydi".*

*Epfig, at the locality "Schwobert".*

♪ **Vines age** : more than 30 years.

♪ **Soil** : Clay and limestone, silica.

♪ **Wine-making** :

- Manual harvest with strict sorting and complete destemming.

- Cold maceration for 4 days and maceration with fermentation (natural yeasts) for 15 days at 24°C.

- Separation of the press juice and the drop.

- Maturing and malolactic fermentation for 12 months.

Not filtered.

♪ **Tasting** :

- The smell : very open, lightly woody, black fruits notes.

- On the palate : round and well balanced, blackberry and blackcurrant aromas, long finish with blended tannins.

♪ **Wine and food pairing** :

*Red meat, game, cheese and chocolate.*

*Aeration recommended.*

**Service temperature** : 10 to 12 °C.

**Storage** : 10 years.

*Alcoholic strength : 13.5 %vol. Total acidity : 5.8 g/L.*

*Residual sugar : 0.05 g/L.*

