



## PINOT NOIR HIPSTER 2021

### WINE NOTES

Special block selection. Hand harvested, manual vinification procedures. Three weeks maceration time. Spontaneous fermentation with indigenous yeast.

Vinification: Destemming, manual pump overs and punch downs. Six months aging in 50% new French oak, gravity racking, unfiltered.

### TASTING NOTES

Ripped elderberries, dried cranberries, red beetroot and rose petals. Hibiscus flowers, cola, pomegranate and toffee on the palate.

### TECHNICAL INFORMATION

Grapes: 100% Pinot Noir Precocé

Wine Type: Red

Amount Produced: 1600L

Alcohol: 11.5%

Residual Sugar: 0,4 g/L

### SERVING NOTES

Best enjoyed between 13° - 15°

Pairs well with goose, duck, venison, mushrooms, wild game meats.