

BRAUNEWELL

SELZTAL IN RHEINHESSEN

PINOT NOIR

DRY // ESTATE WINE

Our juicy variety wines from the Selz Valley are called estate wines. They are types for well-groomed and demanding drinking occasions without being complicated.

Braunewell // Pinot Noir dry is the substantial classic of the agile winemaker family. Grown in the best sites of the Selz Valley protected from the wind and facing the sun, the grapes ripen optimally. We winemakers accompany the development of the wine to a delicious pleasure!



// WINE Velvety, soft ruby red in the glass. Fresh, juicy cherry aromas and concentrated fruit in the nose. Fruit, ripe tannins and a long, fine finish are the strengths of this wonderful grape variety.



// SOIL Limemarl



// HARVEST The grapes for this wine are coming from the main harvest in the first decade of October. All grapes are picked and selected by hand so that only healthy, ripe grapes are fermented.



// YIELD 57 hl/ha



// CELLAR and STORGAE three-week mash fermentation in the tank and classic fermentation in small wooden barrel. After pressing malolactic fermentation and storage in large wooden barrels (60%) and oak (40%). Racking and bottling in August. Unfiltered!



// RECOMMENDATIONS A Pinot to drink! Great with soft bright meat dishes.



// STORAGE CAPABILITY to at least 2023



// DRINKING TEMPERATURE ca. 16-18°C



// TECHNICAL SHEET alcohol: 13,0 %vol., acidity: 5,7 g/l, residual sugar: 0,0 g/l

Weingut Braunewell // Am Römerberg 34 // 55270 Essenheim
Qualitätswein Rheinhessen // 0,75 L // contains sulfites
EAN Code 4260309950031