



## 2015 Pinot Noir Blanc de Noir Dry

Grape:	100% Pinot Noir
Style:	Dry
Appellation:	Mosel (Terraced Mosel)
Alcohol:	12.0%
Residual Sugar:	0.5%
Acidity:	5.6 g/l
Production:	200 cases (28 imported)
UPC:	6 87697 00195 6

**Awards: 88 Points - Beverage Testing Institute**

### Tasting Note

This refreshing dry “Blanc de Noir” is a 100% Pinot Noir still white wine made from the red pinot noir grapes. It shows Pinot Noir fruit without the tannin associated with a red Pinot Noir. A perfect wine for many occasions: full of red fruit aroma, light mineral character on the palate and a refreshing finish.

### Food Affinity

Great to enjoy on its own, but also with salads, savory dishes with chicken and pork, as well as pasta.

### The Von Schleinitz Estate

*The Hähn family’s winemaking tradition reaches as far back as 1648 and the winery has been in Kobern since 1892. Oenologist Konrad Hähn continues this tradition and has achieved multiple national awards for excellence, is recommended by Feinschmecker Magazine every year and ranks among the Top 100 estates in Germany awarded by DLG. The terroir is slate soil and all vines are planted on steep terraced slopes. The winery grows about 80% Riesling, 10% Pinot Noir and 10% other varieties such as Pinot Blanc & Pinot Gris.*