



## 2012 Pinot Noir Dry

Grape:	100% Pinot Noir
Style:	Dry
Appellation:	Mosel (Terraced Mosel)
Alcohol:	12.7%
Residual Sugar:	0.2%
Ageing:	Stainless steel
Production:	95 cases
UPC:	6 87697 00135 2

### Tasting Note

A unique style of rich red; fruit focus along with soft tannin provides a very aromatic and very typical Pinot Noir. The avoidance of oak aging lets the wine focus on the fruit and the mineral character from the weathered slate soil. Finishes clean and fresh.

### Food Affinity

Great to enjoy on its own; but also great with flavorful, more delicate meat dishes such as roasted pork and venison.

### **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*