

# PINOT NOIR NATUUR



## Characteristics

**Harvest year:** 2018

**Alcohol:** 12.5%

**Production run:** 900 bottles

**Available:** from 20/09/2020

## Description

The use of natural yeasts and fermentation in wooden casks give this wine complexity and structure. Earthy and mineral tones alternate with aromas of ripe red fruit and spiciness. Powerful bouquet in the mouth with a lovely tannin structure and clear notes of youthful wood. Long aftertaste with a round feel in the mouth and an elegant finish.

**Food pairing:** Drink this classy Pinot Noir with dishes with an intense earthy taste, such as jugged hare, deer civet or a risotto with red wine and cep.

## Technical data

**Grape:** 100% Pinot Noir

**Rootstock:** Couderc

**Soil:** Sandy loam with a substrate of marine sand deposits with glauconite and fossils.

**Vineyard:** Melkkuip

**Ageing potential:** Drink now, until the end of 2023.

**Élevage:** 99 months' wood lagging in French oak barriques (228l).

**PH:** 4

**TA:** 4.1gr/l

**SO<sup>2</sup> (free):** 20mg/l

**Fermentation:** Macerated and fermented in wooden casks using cultured yeasts (16 days).

## oud conynsbergh winery

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