

Pinot Noir Stangl HP

TOPF



- Hans-Peter Topf -
winemaker in the 5th Generation

A Pinot Noir, which stands for its origin. The cool climate and gravel-loess soils create perfect conditions for this noble grape. The colour is secondary while the focus lies on the fine fruit packed in an elegant body. A wine for special moments.

name	Pinot Noir Stangl HP
grape variety	Pinot Noir
vintage	2016
country of origin	Austria
wine growing region	Kamptal
site	Stangl
soil	loess & gravel
vine age	planted in 1990
plantation density	about 4.500 vines/ha
time of harvest	October 2016
vinification	15% juice reduction
maturation	24 month in new oak
must weight	20,5° KMW
alcohol in % vol	13
acidity in g/l	4.7
residual sugar in g/l	1.0
drinking temperature	15° C

The site called "Stangl" is a south sided terraced vineyard. The lower third of this vineyard faces a south-west orientation. This leads to a basin shaped formation, which is very beneficial towards the final phase of grape ripening; autumn mists accumulate here and allow the vine leaves to also absorb moisture. This favours wines with a great bouquet. Deep loess soils with vast water reservoirs make it ideal for all Pinot grapes.

