SCHIEFER PINOT NOIR 2016

Josten & Klein

Ahr Qualitätswein

Grape Varieties

Pinot Noir



2016 was a more trying vintage. With some early frosts and late hailstorms, hard work was needed to maintain great quality.

Vinification and aging

Harvested by hand from several sites, including Mayschoss on slate and Ahrweiler on sandy loess. Fermentation was started in stainless steel and malolactic finished in barrel. The wine was aged for a total of 18 months in used, French oak barriques.

Alcohol 13 % Residual Sugar 0.9 g/L Total Acidity 6.4 g/L

Tasting Note

Sour cherry and earthy/stalky pinot notes are a perfect match for duck dishes or lighter meats.





