

SCHIEFER PINOT NOIR 2021

Marc Josten

Ahr Qualitätswein

Grape Varieties

Pinot Noir

Vinification and aging

Harvested by hand from several sites, including Mayschoss on slate and Ahrweiler on sandy loess. Spontaneous fermentation was started in stainless steel and malolactic finished in barrel. The wine was aged for a total of 6 months in used, French oak tonneau.

Alcohol	12.5 %
Residual Sugar	<1 g/L
Total Acidity	6.2 g/L

Tasting Note

An exemplary, fruity Ahr Pinot. This shows everything that this grape variety is supposed to show on the Ahr. Red and dark fruit notes, delicate herbaceousness and a clear mineral and earthy note from the slate in the aftertaste.

The 2021 Pinot Noir from Slate is already incredibly accessible with its flattering tannin and acid structure.

