## klosterhof WEINGUT



## **PINOT NOIR** SCHWARZE MADONNA Südtiroler DOC

This Pinot Noir from our classic range is one of our leading varieties. In the glass, this Pinot Noir beguiles with a dense, vibrant cherry-red hue. The bouquet discloses red berries, cherries and well-integrated toasted flavours. The wine reveals all its complexity on the palate with long-lasting fruit flavours, tannins and a harmoniously integrated woody note.

This wine results from blending the fruit from three different Pinot Noir vineyards – our Vial, Trifall and Barleit sites. At elevations of 400 to 530 metres, the three locations are east-southeast facing. The soil conditions in these vineyards vary from pure, eroded shell limestone with a high clay content, to influences from volcanic porphyry. And this presents a substantial challenge: The Pinot Noir vines have to be adapted to the respective site and conditions which, in turn, guarantees a multi-layered wine.

Harvesting starts at the beginning of September and lasts some two weeks. The grapes are picked exclusively by hand to protect them from damage and transported in small crates with a maximum capacity of 18 kilogrammes. In the winery, the grapes are hand-sorted on a table and a final quality control is carried out before they are transferred to the cellar for fermentation. To reinforce the distinctions between the different vineyards and clones, the grapes from the small sites are vinified and matured separately. The multiple spontaneous fermentations take place in closed wooden barrels. Only after a 12-month maturation period in French barrique barrels do we blend the various terroirs.

This Pinot Noir takes its name Schwarze Madonna (Black Madonna) from the hybrid tea rose that grows at the start of the Pinot Noir vine rows.