



# GILFENSTEIN

## PINOT NOIR

The grapes are grown on an espalier on morainic and detrital limestone soils at an altitude of 500 meters above sea level. Once destemmed, the whole-berry grapes are fermented in stainless steel tanks at a temperature of 25°C for approximately 10 days. At the end of the fermentation process, refinement is carried out in oak barrels for 6 months. This intense ruby wine appears charming and fresh, thanks to its elegant and fruity aromas of redberries and strawberries. Soft tannins and a pleasant acidity leave a long and intense aftertaste.

Serving temperature: 16°C

Alcohol: 13,5% ABV