

PINOT NOIR



Characteristics

Harvest year: 2019

Alcohol: 11%

Production: 600 bottles

Available: October 2021

Description

The long maturation in oak barrels gives this Pinot Noir more structure and it ensures that this wine is ready to drink. An evolved pinot nose, with spicy and earthy notes, supported by ripe fruit and a small hint of wood. In the mouth, an elegant onset, followed by ripe, soft tannins.

Foodpairing: Next to stews and roasted young pigeon, this wine also fits perfectly with a Belgian classic: 'rabbit with plums'.

Technical data

Grape: 100 % pinot noir

Rootstock: Couderc

Soil: Sandy loam with a substrate of marine sand deposits with glauconite and fossils

Vineyard: Melkkuip

Ageing potential: Now until the end of 2024

PH: 4,08

TA: 5 gr/l

SO² (free): 35 mg/l

Fermentation: Maceration and natural fermentation in wooden fermentor

Elevation: 19 months' wood-aged in French oak barriques (228l)

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