

## Pinot Noir QW Trocken Pfalz - Ruppertsberger



### The Producer:

Although Germany is best known for white wines there is a trend towards growing more red wines and the Pfalz region is leading the way. In 2010 40% of its wine was red. That Pinot Noir thrives here should not be too much of a surprise as it is on the same latitude as Rheims in the heart of the Champagne producing region. The Rupperts-berger co-operative founded over 100 years ago, has an excellent reputation for the quality of its wines and its dynamic approach.

### The Wine:

Area: From the co-operative's vineyards around Ruppertsberger in the Pfalz  
Vines per ha.: 5,000 per ha.  
Yield: 105 hl./ha.  
Av. age of vines: 20 years old  
Vinification: There is a 4 week fermentation at 300C  
Ageing: The wine is aged in large oak casks of 3,300 litres and bottled a year after the vintage

### Tasting Notes:

- Classic Pinot Noir strawberry nose, medium bodied, lovely fruit on the palate and a balancing dryness.
- Germany has been producing excellent red wines for some years and the Ruppertsberger winery rightly, has an excellent reputation for its wines. Classic Pinot Noir strawberry nose, medium bodied, lovely fruit on the palate and a balancing dryness.

Code: 5501  
ABV: 13,5%  
Pack: 6\*75cl  
Vegan: Yes  
Vegetarian: Yes  
Closure: Screwcap

