



PINOT NOIR 2015 (SOMMELIER LINE)

KRISTINUS WINE ESTATE 

DESCRIPTION

Type of the wine: **RED, DRY**

Grape variety: **100% PINOT NOIR**

Sugar / alcohol content: **N/A g/l 14 %**

Technology: **After 3 days of cold maceration fermentation took place at 22 °C until fermenting came to an end.**

Quality level: **N/A**

Temperature: **16–18 C°**

Food pairing: **Recommended with duck, goose and lamb**

Description: **Clear and day bright ruby colour with brick coloured reflexes. The viscosity and tearing is high intensity. After some sniffs the wine is changing a lot. Matured and cooked strawberry with jammy character of red fruits and also some forest minerality is coming. Cinnamon, nutmeg and cloves are also strong elements of the wine. Complex nose with warm spices and moderated barrel notes. Pretty much the same on the palate after some air contact in a bigger glass. No regret after the name. A perfect gastro-wine has been born. If there is no chance to decant, let's try it from a Riedel 001 glass! Great Pinot Noir experience with a huge ageing potential.**

Available quantity: **N/A BOTTLES**

Ex-cellar price : **10.990 HUF / 35 EUROS**

