



PANNONHALMI
FŐÁTLAT S.A.G.

A.D. 996

PANNONHALMI PINOT NOIR 2024

Wine

Name: Pannónhalmi Pinot Noir
dry red wine with protected designation of origin
Vintage: 2024
Quantity: 27,000 bottles

Terroir

Vineyard: Széldomb, Babszökő, Tavaszó
Soil: sand and loess soil, white and red clay, brown woodland soil
Exposure: plateau, south and south-west slopes

Grape

Variety: 100% pinot noir
Plantation: 2001-2022
Density: 5210 vines/ha
Training: Guyot, low cordon
Harvest: between 29 August and 4 September 2024

Vinification

After harvesting and destemming, the pinot noir grapes have been selected by an optical sorting machine and then cold-macerated for 6 days in 60 hl chilled stainless steel tanks. Following this process, the fermentation took place on 25-26°C. The fermented wine has been aged for 9 months partly in new wood and secondly-used barriques.

Description

Matching the styles of the old and the new worlds!

Regarding pinot noir, we cultivate four Burgundian clones in several vineyards. The manifold soil and microclimatic facilities of the Pannónhalmi wine region offer a unique potential to apply traditional technology combined with modern, new world approach.

The wine is characterized by typical aromas of the variety on the nose. It reveals the full scale of red berries of the early summer from the ripe raspberry up to the black cherry. These notes are enriched by the spiciness coming from the aging in wooden barrels. On the palate plenty of ripe fruity aromas guarantee an unforgettable joy of drinking.

Analysis

Alcohol: 15.37% vol.
Extract: 32.6 g/l
Sugar: 4.4 g/l
Acidity: 5.0 g/l

Service

Serving temperature: 15-16°C
Optimal consumption: 2025-2033
Storage temperature: below 15°C
Food match: suggested to be consumed mainly with dark meat, especially with dishes made from duck and lamb