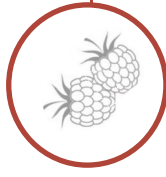




KRANJSKOP Pinot Noir 2017

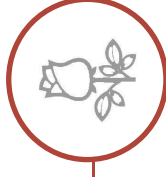
FLAVOURS



raspberry



cherry



floral notes
rose & violets

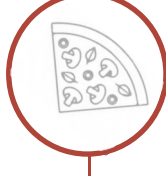
FOOD PAIRING



steak



grilled
salmon



mus-
hroom

VINIFICATION



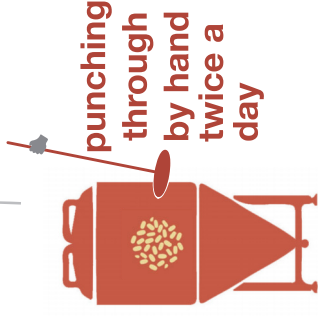
handpicked
grapes



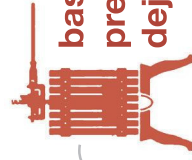
handsorting
& destem-
ming



cold soaking
8-10°C
48 h



punching
through
by hand
twice a
day



basket
pressing &
dejuicing

skin
maceration
— 3 days

addition of yeast &
1st fermentation:
23-26°C
9 days



2nd
fermentation
(malolactic)



12 month wooded
maturation:
20% in new & 80% in
2nd and 3rd

fill french oak medium
toasted barrels



bottling
amount of
bottles:
3500

PROFILE

alcohol: 13,4 % vol

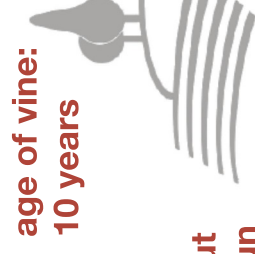
titratable acidity: 5,2 g/L

pH: 3,15

residual sugar: 3,3 g/L

recommended
serving
temperature
12°C

VITICULTURE



age of vine:
10 years

deep loamy stony soils

south-east facing slope

optimal use of sunlight without
leaving the grapes in direct sun

removal of green & uneven bunches 4 weeks
before harvest to optimize the riping process
and achieve even berry size