



# PINOT noir

**Grape varietals:** 100% Pinot noir

**Area of production:** Styria-Slovenia/Haloze

**Vintage:** 2016

**Sugar:** Dry

**Alcohol:** 13,5 % vol

**Soil type:** Marlstone and sandstone

**Production proces:** Manual harvest; cold maceration for 3 days then classic maceration for 18 days at 25 °C

**Maturation:** Matured on fine lees for 12 months in new and used barrique barrels

**Bottling:** Spring 2018; 0,75l

**Taste:** Forest fruit on nose, round tannins, full body, long after taste, saltiness and minerality

**Serving temperature:** 14-16 °C



**Vina Zavec, Lancova vas 14a. SI-2284 Videm pri Ptuju, Slovenia**

[www.vina-zavec.si](http://www.vina-zavec.si)

[info@vina-zavec.si](mailto:info@vina-zavec.si)