



Frank John

Das Hirschhorner
Weinkontor

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PINOT NOIR Kalkstein

The grapes for the Pinot Noir grow only on vineyards with a high percentage of lime and are fermented on the skins according to traditional methods. Later, the malolectic fermentation process sets in. The aging of our Pinot in 225 l and 500 l barrels takes about two years. Afterwards, the wine is bottled without filtering. Thus, we produce a clear and aromatic multi-faceted Pinot Noir full of depth.

Vintage 2013

alk 13,0%

2013 Pinot Noir Kalkstein
93 Parker Points

»The 2013 Pinot Noir Kalkstein shows a very clear, fresh, rather coolish and spicy bouquet of dark fruits intertwined with smoky, white pepper and herbal aromas. This is still a very young and fruity, but also complex and Burgundian Pinot Noir with great finesse and purity on the nose. Silky textured and extremely well balanced, this is an intense and stringent but very elegant wine; there is beautiful freshness and mineral structure. The finish is fresh, precise, long, full of tension and reveals the chalky soils of the origins; the finish is spicy and intense but not alcoholic -- it is long and full of tension. The grapes were picked around October 13 (so five weeks later than in 2012).«



Slow Food®

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EU Landwirtschaft