



GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA



PINOT NOIR RESERVE 2023

Fruity and spicy. Elegant and silky.



ORIGIN: Austria, Burgenland

CATEGORY: Dry, Red, Still wine

GRAPES: 100% Pinot Noir

WINE DESCRIPTION

Medium ruby. Smells of raspberries and strawberries with hints of roast aromas, such as coffee. Luscious fruitiness combined with some herbal spiciness. Elegantly silky and precise on the palate. Wonderfully elegant tannin structure for a Pinot with a fruity and herbal finish and very good length.

TERROIR

The soil is rich and highly fertile chernozem black earth, resting on a base of limy sediments, with a top layer comprising sand, gravel, and organic matter. Chernozem is renowned for its abundant humus content, making it one of the most fruit-friendly soils in the world.

VITICULTURE

Year round soil cover with plants and greens promoting beneficial insects on every second vine row. Additional cover on all vineyard areas for 8 months a year. Careful pruning and foliage work make for vital vines and moderate yield.

VINIFICATION

Cooled fermentation in stainless steel tanks with three weeks of maceration time and subsequent malolactic fermentation.

Afterwards aged in French Oak Barriques for 12 months.

FOOD PAIRING

This refined Pinot Noir is the perfect companion for poultry dishes like duck or goose, but it also pairs well with game dishes.



SUSTAINABLE
AUSTRIA



Falstaff
Rotwein
Guide 2026
91 Punkte



A La Carte
2026
93+ Punkte

ALCOHOL: 13.0%
TOTAL ACIDITY: 4.2 g/l
RESIDUAL SUGAR: 1.3 g/l
DRINKING TEMPERATURE: 12–14° C

BOTTLE SIZES: 0.750l
CLASSIFICATION: Qualitätswein
VEGETARIAN: Yes
VEGAN: Yes