

# FRAGIL

PINOT NOIR PRÉCOCE  
FORTIFIED WINE

**solveigs**  
PINOT NOIR | RHEINGAU



## the wine

**FRAGIL** - the solution for vintages where "only" something like 100° Oechsle are possible by nature. A Port style of "Vintage" character, meaning that the fruit is dominating the wine and not maturation flavours by oxidative ageing.

## the name

**FRAGIL(E)** is the wine and style you get when using Pinot for a fortified wine. The real Pinot strength is still to be always fragile in character.

## the vineyard

The vineyards is cultivated by certified organic farming supplemented by very high personal standards regarding the respect to nature and human.

The grapes of **FRAGIL** matured in the little steep **KOLOSS**-block, situated to south-west, located between Assmannshausen and Lorch.

## the grape

Pinot Noir Précoce (Frühburgunder), 100%.

## the yield

The yield is equivalent to **KOLOSS**, approx. 20 hl/ha.

## the vinification

The vinification is minimized by the use of natural biological processes and physical transformations.

Hand-picked and fermented on skins like usual the Pinot Noir Précoce is then stopped in fermentation by fine brandy in order to leave about 80 g/l natural residual sugar and have it stable at the lowest alcohol possible without any other treatment or filtration.

Natural residual sugar of 80 g/l, alc. 17,0%vol.

## the taste

**FRAGIL** - presents a subtle sweet character embedded in a delight raisin-like finish without overwhelming the palate.

## the ageing-potential

Unlimited



## the technical details

bottle: antique green

contents: 375 ml

closure: natural cork | tin capsule

packaging unit (375 ml): 12 bottles