FRAGIL

PINOT NOIR PRECOC FORTIFIED WINE





thewine

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.

thename

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.

thegrape

Pinot Noir Précoce (Frühburgunder), 100%.

theyield

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

thevinification

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.

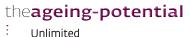
Natural residual sugar of 80 g/l, alc. 17,0%vol.

thetaste

PINOT NOIR PRECOCE

solveigs

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





bottle: antique green contents: 375 ml closure: natural corc | tin capsule packaging unit (375 ml): 12 bottles