

PINOT NOIR





the**wine**

PRESENT grows in a top cru of very steep slopes (70°). Needs time to release its flavours. Traditional Burgundian type with extensive ageing potential.

the**name**

PRESENT stands as a synonym for ,Presenteberg', the original designation of the vineyard site.

the vineyard

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

PRESENT grows in the unique block 'Presenteberg', situated to south-west, located between Assmannshausen and Lorch with slopes of 70°. The central location inmidst the vineyard gives long-term sunshine, while the slopes are well nurtured by an underground water supply in the rock and an optimum water storage of the red slate stone.

The vines are minimum 25 years old.

the**grape**

Pinot Noir, 100%.

the**yield**

is limited by nature and the intended character of a top cru. For **PRESENT** the yield is approx. 25 hl/ha.

the vinification

The vinification is minimized by the use of natural biological processes and physical transformations. The only additive used is sulphite.

It is a 'lazy vinification process' where time is the key to achieve taste, harmony, clearness, stability and a great maturation potential. This takes two years time in barrels and at least some further years in the bottle before leaving the cellar for the first time. **PRESENT** is bottled unfiltered.

PRESENT naturally ferments to dry with nearly no sugar left. The acidity is naturally degraded by a second fermentation to about 5.0 g/l total acidity measured as tartric acid.

The alcohol level derives from nature and the sugar in the grapes. Usually 14.0%vol. (ca. 103° Oechsle).

the**taste**

PRESENT develops an unmistakable, high concentrated aroma of a classic Burgundian type after an extended maturation. Subtle tannic structure.

the**ageing-potential** Sufficient

the**technical details**

bottle: Burgundy, antique green

closure: natural corc tin capsule

packaging unit (750 ml): 6 bottles

<u>20</u> 11

PRESENT

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solveigs