

NETT PINOT NOIR EDITION



Another member of the avant-garde group of talented, visionary German winemakers, Christian Nett represents the fifth generation in this small family estate located in the heart of the Pfalz. Due to its almost Mediterranean climate, this wine region also produces many exotic fruits that are normally not associated with Germany. The family vineyards are cultivated with the utmost respect for the environment, avoiding the use of harmful herbicides and pesticides. Only the best and healthiest grapes are selected to produce the estate wines. We came across this grower in a restaurant in downtown Frankfurt, near the financial district, featuring international cuisine made fresh each day from local produce and meats. Christian's wines came highly recommended by the restaurant's owner, and it proved to be a great recommendation indeed. A subsequent visit to the winery and meeting with Christian confirmed the initial impression.



VITICULTURE + VINIFICATION

The vineyards are located amidst a Mediterranean-like region, about 120 to 140 m above sea level. You will find kiwi, figs, almonds, and chestnuts in and around the vineyards, giving the wines from this area their unmistakable, exotic character. The work in the vineyards is conducted with the utmost respect for nature. Often the ground is worked with the help of their vineyard horse. In the cellar, after a gentle pressing of the grapes, the wines are given time to mature on their fine lees for added character, structure, and complexity.



SKU: 865143

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| Region | Pfalz |
| Classification | Pfalz QbA |
| Vintage | 2020 |
| Grapes | 100% Pinot Noir |
| Vineyard | Selected plots from the estate's organically farmed vineyards |
| Soil Composition | Potent loess and clay soils with fine veins of limestone |
| Vineyard Training | Guyot |
| Density/Yield | 55 hl/ha |
| Fermentation | Temperature controlled fermentation with cultured yeasts in stainless steel tanks. Six months maturation on fine lees |
| Alcohol | 13.35% |
| Residual Sugar | 4.9 g/l |
| Acidity | 5.5 g/l |
| Free SO2 | 40 mg/l |
| Total SO2 | 110 mg/l |

TASTING NOTES

Following an open vat initial fermentation, the malolactic fermentation of this Pinot Noir takes place in barrique. The tannins are ripe and well-integrated, offering a great backdrop to the pronounced red and black berry flavours and aromas. A delicious Pinot Noir and a great example as to why Germany is one of the world's leading growing regions for this noble grape variety.

PAIRING SUGGESTION

Excellent choice with Thanksgiving or Christmas turkey, roasted goose, and roasted venison with a cranberry sauce. It also works well with less festive dishes such as pasta and mushroom ragout, lasagna, Toast Champignon, and dark chocolate truffles.