

## BENEDEK PINOT NOIR 2016

### Tasting Notes and Technical Information

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*Péter Benedek is a third generation winemaker crafting small-batch, traditional wines on their 10 hectare estate in the highland wine region of Mátra. This Pinot Noir is light red, with aromas of cherries and cranberries. Red forest berries are complemented by delicate spice and earth on the palate. Waxy, mineral finish.*

**Vintage:** 2016.

**Harvest:** The grapes were harvested by hand in late September.

**Varietals:** Pinot Noir (100%).

**Soil and estate:** The estate in Gyöngyöstarján is hilly, with good drainage and regular breeze. The topsoil is thin and the deeper layers have a high clay content, which keeps moisture on the vines during the dry summer months. The soil is volcanic, rich with chalk, andesite, and rhyolite.

**Fermentation:** Spontaneous fermentation with native yeasts. After destemming and crushing, 40% of the wine was fermented in stainless steel and 60% was fermented in second use Hungarian oak.

**Aging:** Aged 40% in stainless steel and 60% in second use Hungarian oak for 7 months. Subsequent aging in bottle.

**Other details:** Low sulfites added. No pesticides or herbicides used.

**Technical data:**

- a. Sulphur dioxide at bottling: 10 mg/l
- b. PH: 3.77
- c. Acid (g/L): 4.4 g/L
- d. C6 sugars (g/L): 1.1 g/L
- e. Alcohol percentage: 13.93%

**Food-pairing suggestions:** Lasagna, duck breast, summer grilled vegetables.