



# PRINZ VON HESSEN

<b>Name</b>	PRINZ VON HESSEN Pinot Noir Rotwein trocken	
<b>Vintage</b>	2014	
<b>Facts</b>	Variety	Pinot Noir
	Taste	Dry
	Quality	Qualitätswein
	Alcohol	13,5 % by vol.
	Acidity	4,5 g/l
	Residual Sugar	0,9 g/l
	Serving Temperature	12 °C bis 14 °C
	Country of Origin	Germany
	Winegrowing Region	Rheingau
	Art. No.	1433
	EAN Bottle	4014984013334
	EAN Carton	4014984613336



## Tasting Notes

A highly complex Pinot Noir. The rich red hue entices the eye, and is not disappointed by the intense black currant aromas the nose finds in the glass. Yet again, the palate confirms the promise of intense, fruitful flavors with subtle oak and vanilla nuances. The elegant characteristics of this red are followed by a pleasantly long and smooth finish. An impressive Pinot Noir from the Rheingau, rich, full-bodied, and elegant. Perfect accompaniment to rich dishes.

## Vintage 2014

The winter was unusually mild, prompting budding at the beginning of April, the earliest on record since 1955. A spring that was too warm was followed by weather that was too cool, slowing down vine growth. Warm and dry weather brought on perfect conditions for flowering, leaving the promise of a strong harvest. Between July and September precipitation made up for its previous seasonal deficits with 2-3 times as much rainfall as average. These extremely moist weather conditions led to a near epidemic of a new pest, an Asian fruit fly. A warm, wet September worsened the situation, further encouraging bunch rot on the vines. The harvest was short and quick, while paying close attention to eliminating bad fruit to guarantee top-quality wines.

## Vinification

The fruit was thinned from the vines, reducing the yield by almost 50 percent and allowing the plants to put all their resources into the remaining grapes. After harvesting and destemming, about 15% of the fresh juice was siphoned off in order to enhance the complexity and color intensity of the red wine. Seven days of cold maceration to boost aromas was followed by 7 further days of fermentation on the skins. Finally, the wine was separated from the skins and matured in French oak barrels for 24 months.

## Prinz von Hessen

The wine estate, located in the town of Johannisberg in the small German wine-growing region of the Rheingau, is one of the most significant Riesling producers in Germany. International and domestic recognition reflects the excellence in quality of the wines and sparkling wines. Prinz von Hessen's Riesling grapes flourish in some of the best vineyard sites the Rheingau has to offer, amongst them Klaus in the town of Johannisberg, and Hasensprung and Jesuitengarten in Winkel. 95% of the cultivation is devoted to the Riesling grape.