

KLUS 177

Pinot Noir

Degustation:

Fresh, crisp, directly vibrating on the tongue, slightly tart forest fruits, deliberately no wood influence.

Vineyard:

30- 40 years old Pinot Noir vines partially in slope vineyard

Vinification:

Early harvest to keep freshness and lightness
3 weeks spontaneous fermentation on the skins in 6hl Buckets,
no oenological products used
6 months on the lees in stainless steel

Spontaneous malolactic fermentation
Filtration just before bottling with <20mg/l free Sulfur

Details:

Residual sugar (g/l): 0,6

Acidity (g/l): 5,5

Alcohol Vol.-%: 13,0

Bottles produced: 2350

Klus 177 AG
Klusstrasse 177
CH-4147 Aesch
T +41 61 751 45 45
info@klus177.ch
klus177.ch

