

2015  
**PINOT NOIR  
RISERVA**

Pinot Noir Riserva 2015 “The Wine Collection” is the first red wine from this new collection. Hans Terzer has been working intensively with the Pinot Noir grape for more than 25 years. The Pinot Noir Riserva TWC 2015 opens a new chapter for the St. Michael-Eppan winery and its young history with Pinot Noir.



*Brilliant ruby red*



*Small forest fruits,  
blackberry and  
blackcurrant, ripe  
cherries*



*Crisp, with  
impressive structure  
and length*

**GRAPES**

Variety: Pinot Noir  
Vine Age: 15-20 years

**GROWING AREA**

Sites: The grapes come predominantly from carefully selected plots on “Rungg” and the „Eppan Berg“

Soil: Limestone gravel with some clay and glacial detritus  
Training System: Guyot

**HARVEST**

19th and 20th September

**VINIFICATION**

5 days cold maceration (skin contact), followed by fermentation in steel tanks with a further 12 months in barrique / tonneau and then storage in “Stückfass” (oak barrel, 12hl)

**PRODUCTION**

Yield: 35 hl/ha  
Alcohol: 14,5%  
Residual Sugar: 2 g/l  
Acidity: 5,3 g/ l

**OPTIMAL DRINKING TEMPERATURE**

14-16°C

**ENJOY IT WITH**

Lamb, goat kid and mature cheeses

**AGING POTENTIAL**

10 years plus

**GLASS RECOMMENDATION**

Burgundy

