



Fläscher Pinot Noir

AOC Graubünden, Weingut Hansruedi Adank,
2017

750 ml

Art. nr. 30166717

Typical Pinot Noir nose, beautifully mature and dominated by touches of wild berries and blackcurrant. On palate the fruit is fully expressed through a smooth fleshiness with good intensity and subtle integrated tannins. The immediate pleasure of this flavour profile and the flexible structure of this wine make it a real pleasure to enjoy and share.

Origin: **Switzerland / Ostschweiz / Graubünden**

Grape variety: **Pinot noir**

Maturity: **1 to 5 years**

Serving temperature: **16 to 18 °C**

Drinking suggestion: **Cold fish dish, dried meat, Roast veal with morel sauce, Saddle of lamb fillet with herb jus, Crispy roast chicken, Bern meat platter with pickled cabbage, Cheese board**

Vinification: **short must fermentation, fermentation in steel tank, soft pressing**

Harvest: **hand-picking**

Maturation: **in steel tank, short cultivation**

Volume: **13.5 %**



Certified integrated production



Vegan