



3 BAR Pinot noir

AOC Schaffhausen, Weingut zum Talheim, 2018

750 ml

CHF 24.80

Art. nr. 30177718

This Pinot Noir from Schaffhausen has aromas of black cherry, mashed strawberries and a light scent of coffee and cardamom from a wood-ageing that remains in the background. Violets and roses complete the delicate bouquet. On palate, freshness and solid tannins make for a full body and a fiery finish with spices and black fruits. 3 BAR is the result of a collaboration between Moni and Andy Rahm (Weingut zum Thalheim), Hansruedi Adank and Baur au Lac Wines.

Origin:	Switzerland / Ostschweiz / Schaffhausen
Grape variety:	Pinot noir
Maturity:	1 to 5 years
Serving temperature:	16 to 18 °C
Drinking suggestion:	Whitefish fillets à la meunière, Whole baked fish, Roast veal with morel sauce, Calf's kidneys with mustard sauce, Crispy roast chicken, Spicy hard cheese
Vinification:	fully destemmed, short must fermentation
Harvest:	hand-picking
Maturation:	in used barriques, partly in steel tank, short cultivation
Volume:	13.0 %



Certified integrated production

Epicurean profile

Nose profile

Intensity



Floral



Fruitiness



Spiciness



Wood influence



Complexity



Palate profile

Initial impression



Acidity / Juiciness



Tannins



Body



Length

