

WINEMAKER

Pierre Milleman

TECHNICAL DATA

Alcohol 12.5%

Residual Sugar $3.2 \, g/L$

SUGGESTED RETAIL PRICE: \$19.99

MARKGRAF VON BADEN

BERMATINGER 2015 PINOT NOIR

BACKGROUND

The region of Baden, where Markgraf Von Baden vines are nurtured and grown is named after the Baden family. The family has been committed to Baden for over 900 years. From early on, the Margraves promoted winegrowing - through the creation of wine standards and laws, innovative agricultural methods and the introduction of new grape varieties.

Built in 1134, the castle in Salem was used as a monastery. The origin of the monks lay in Burgundy and they brought viticulture to Salem. In the Middle Ages about 310 monks lived in Salem and managed over 2,500 acres of vineyards.

In the course of secularization, the Margraves received the castle from Napoleon Bonaparte as a compensation for lost territories. In 1802, the Margraves came to Salem and promoted viticulture.

The history of wine in the region is a core part of our heritage and today is the motivation and inspiration to build for the future. This is reflected in our family motto: "Fidelitas" — Loyalty!

APPELLATION

Baden (Lake Constance), Germany

VARIETAL COMPOSITION

100% Spätburgunder (Pinot Noir)

WINEMAKING & VINTAGE NOTES

The high altitude vineyard is 63 acres in size (the vineyards are one of the highest in Germany), on the south slope of the hills of Bermatingen. Alpine moraine soils from the Ice Age and limestone. Temperatures are balanced and moderate. The climate change favors the vegetation in the vineyards.

Hand-picked grapes and malolactic fermentation. A late harvest until early November.

AGEING

24 months in French oak casks.

TASTING NOTES

Ruby red with red current aromas. The tannins are smooth and structured with depth and fruit flavors on the pallet.

This wine is excellent with cheese and charcuterie platters, ham, pork, poultry, and barbecued meats.





WINE& SPIRITS February 2018 **BEST BUY**





