



## WINEMAKER

Pierre Millemann

## TECHNICAL DATA

Alcohol  
12.5%

Residual Sugar  
4.1 g/L

SUGGESTED RETAIL PRICE:  
\$32.99

# MARKGRAF VON BADEN

GAILINGER SCHLOSS RHEINBURG 2011

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 vineyard is 25 acres and composed of alpine moraine and limestone soils. Sloping steep vineyards facing south; 30 to 45% of the slopes are well ventilated. The climate is comparable to Salem.

All grapes are delicately picked by hand, destemmed and soft crushed, followed by fermentation.

## AGEING

12 months in French oak casks.

## TASTING NOTES

Rich ruby red. In the nose, fruity and spicy with a hint of vanilla. Smooth tannins. On the palate powerful with subtle hints of fruit and spices.

This wine is excellent with red meats and cheeses.



MARKGRAF VON BADEN  
WEINGUT



"NATURE REWARDS RESPECT  
WITH THE QUALITY, STYLE, AND  
CHARACTER OF OUR WINES."

— HRH BERNHARD  
PRINCE OF BADEN

