

## 2012 Pinot Noir



Vintage:	2012
Wine Region:	Pfalz
Grape Varieties:	Pinot Noir
Designation of Origin:	German quality wine produced in specified regions
Degree of sweetness:	Dry
Degree of alcohol:	13,5 %
Serving temperature:	16° C

The Pinot Noir in a sip:

Appearance: A brilliant ruby red.

Smell: Charming with vibrant aromas of red fruits and subtle spicy notes, complemented by vanilla bean and rich caramel from the oak barrique aging.

Taste: Perfectly balanced. Fine and elegant with soft tannins and a long finish. This well structured Pinot has ample potential to mature.

Food pairing: A handcrafted wine that showcases the varietal perfectly. More robust than classical French pinot, this Pinot Noir is an ideal match with venison, smoked meats, duck, poultry and strong creamy red rind cheeses like Epoisses and Langres

Colleagues refer to Andreas Bender as a "Maverick from the Mosel." It is a fitting name for the unconventional and passionate winemaker. On one hand Andreas is very modern, especially in his label design, but also in the style of his wines. As much as Andreas wants to make complex, story worthy wines he also believes they should be fun to drink. Each glass is quit simply a celebration for your tastebuds! Both wine novices and ambitious wine drinkers alike are dedicated "Maverick of the Mosel" supporters. On the other hand, in contrast to his modern side, Andreas is also an absolute traditionalist who confidently believes in the "controlled doing nothing." He does not believe in manipulating the wine making process just to get a desirable, otherwise known as "trendy," flavour into the wine. Andreas has an impressive understanding of varietal and origin, enabling him to work with the grapes in a very natural way. His minimalistic, let nature run its course, approach governs the entire wine making season from vine to grape to bottle. Andreas founded his own winery in his home town, Leiwen, located directly on the Mosel. Here Riesling is king and is undoubtably his passion. Like any entrepreneur he has many projects and produces wines in different locations, including the Pfalz. He also grows a few none traditional varietals to fulfil his curiosity. Are you up for a challenge? Try a German Cabernet Sauvignon or even Merlot! When Andreas Bender makes a wine it's impossible NOT to finish the bottle and reach for a second.