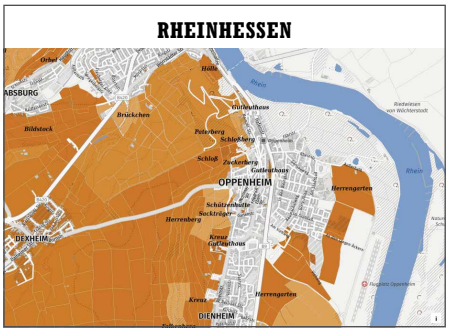
DOKTOR HEYDEN

OPPENHEIMER

Estate Pinot Noir trocken 2023



This is an exciting new estate, which has been rheinhessen established with the vineyards and assistance of Friedrich Baumann, who has now retired. **Dr. Karl Heyden** founded the estate in 1999 with his wife, Anita and their two sons, Frank and Harry. Frank has completed his studies at the famous Geisenheim viticulture institute, and has already convinced the German critics. This young talented generation is already crafting great wines from these highly rated vineyards. Sadly, Dr. Karl Heyden died in 2005.

The Dr. Heyden **OPPENHEIMER** Pinot Noir is estate grown and harvested at high physiological ripeness, fermented traditionally and matured in new and old oak for 12+ months. A serious German dry red pinot noir with firm structure, expressive real pinot characteristics and fine maturing potential, unadulterated by new wood. It reflects the limestone terroir with expressive berry fruit and complexity.

LOCATION — Oppenheim

ESTATE — Dr. Heyden

VARIETALS — 100% Pinot Noir

SWEETNESS ○○○
ACIDITY ●○○

ALCOHOL: 13.0%
RES. SUGARS: 2.5 G/L
ACIDITY: 5.0 G/L

VINES & VITICULTURE — Loam soils containing plentiful limestone.

TASTING NOTES — Dark berries and earthy flavors mingle in this medium bodied Pinot. Tannins are quite gentle, the wine is open now and should keep for several more years. Modest finish.

Food Pairing: Dishes with a touch of spice such as crispy duck pancakes, grilled quail, pulled or char siu pork, seared salmon and tuna. Barbecues.

UPC: 8 36957 00249 7
12pk / 750ml