

Borell-Diehl Pinot Noir

THE FACTS

COUNTRY: Germany
REGION: Pfalz
APPELLATION: Pfalz
CEPAGE: 100% Pinot Noir
WINEMAKING: Fruit was de-stemmed before native yeast fermentation in tank
AGING: Neutral French oak barrels

THE STORY

Borell-Diehl is a total of 5 hectares, they have since expanded to 35 hectares of vineyards, all within 5km of Hainfeld, about 1/2 hour drive from Deidesheim. Their holdings are a complex geology of loess, limestone, red sandstone, with deposits of mineral muschelkalk (limestone) in some sites.

THE ADJECTIVES

OVERALL: Fresh & fruit driven
AROMAS / FLAVORS: Bright cherry & raspberry fruits with sage, cola, and warm baking spices
MOUTHFEEL: Juicy with chalky tannins

THE SELLING POINTS

SUSTAINABILITY: Certified Sustainable, Vegan, Organic In Practice
PAIRINGS: Salmon Nicoise, Duck confit, Carnitas

