

# MARC vom STEIL

PINOT NOIR

**solveigs**  
PINOT NOIR | RHEINGAU



## the **spirit**

The essence of all the best grapes of solveigs Pinot Noir. Distilled perfume of the grape's character by leaving out all other influences like maturing in wood or filtering the spirit.

## the **name**

**MARC vom STEIL** is type of product with its origin in Assmannshäuser Steil.

## the **process**

In order to make the best Pinot Noir wine all batches of wine are only slightly pressed one time to get the red wine in full balance - not too tannic, not too soft. This induced automatically a good portion of remaining best wine in the structure of the berries (skin and pulp). Perfect for a distillation directly after harvest to catch the essence of the grape. Making the best for the wine even allows to make the best for this spirit.

## the **grape**

Pinot Noir, 100%.

## the **ageing**

The distilled spirit ages many years in inert containers to develop the flavours by not introducing other flavours from outside. Within this process the initial alcohol of distillation will stepwise be set down to a level of 43%vol.. Finally it comes to bottle without any further treatment or filtration.

**MARC vom STEIL** enthält keinen Zuckerzusatz.

Die aktuelle Abfüllung ist das hochprozentige Herzstück aus den Pinot-Noir-Trestern des Jahrganges 2007.



## the **taste**

**MARC vom STEIL** is a natural varietal aromatic spirit without any other flavour contribution. Only possible when distilling the best berry skins.

## the **ageing-potential**

Unlimited

## the **technical details**

bottle: Bellissima flint bottle

contents: 350 ml

closure: natural grip cork | tin capsule

packaging unit: single, in black tube