

PHYLLIT

PINOT NOIR

solveigs
PINOT NOIR | RHEINGAU



the wine

PHYLLIT is a light Pinot Noir from younger Pinot vines. The character of a vintage determines the volume of production. If the vintage does not allow single cru vineyard wines, the **PHYLLIT** will have these grapes to always guarantee the desired standard.

the name

PHYLLIT is the name of the red slate stone soil that characterises all solveigs-vineyards.

the vineyard

All vineyards are cultivated by certified organic farming supplemented by very high personal standards regarding the respect to nature and human.

PHYLLIT grows on steep slopes covered by red slate stone soil, located around Assmannshausen in Rheingau.

Younger vines > approx. 15 years.

the grape

Pinot Noir, 100%.

the yield

The yield is limited by nature and the intended character for the wine, approx. 30 to 40 hl/ha.

the vinification

The vinification is minimized by the use of natural biological processes and physical transformations. The only additive used is sulphite.

It is a 'lazy vinification process' where time is the key to achieve taste, harmony, clearness, stability and a great maturation potential. This takes two years time in barrels and at least some further years in the bottle before leaving the cellar for the first time. **PHYLLIT** is bottled unfiltered.

PHYLLIT naturally ferments to dry with nearly no sugar left. The acidity is naturally degraded by a second fermentation to about 5.0 g/l total acidity measured as tartaric acid.

The alcohol level derives from nature and the sugar in the grapes. Usually 13.0 %vol. (approx. 97° Oechsle).

the taste

PHYLLIT is an elegant and light Pinot Noir combining typical Burgundian flavours and a slight fummy touch of red slate soil.

the ageing-potential

10 to 15 years



the technical details

bottle: Burgundy, antique green

contents: 750 ml | 1500 ml

closure: natural cork | tin capsule

packaging unit (750 ml): 6 bottles