



J. HOFSTÄTTER PINOT NERO MECZAN

Region
Alto Adige

Soil
A mixture of
clay, lime and
eroded porphyry

Elevation
250-375m

Alcohol
13%

Vineyard Hill and Mountain Selection of Vineyards from both Estate and long-term growers.

Grape Varieties 100% Pinot Nero

Vinification 75% of the bunches are de-stemmed, while the remaining 25% are placed whole in the fermentation vats. Fermentation lasts 10 days, during which the skins and other solids are constantly kept loose and submerged in the must.

Aging 100% Stainless Tank post Fermentation in Concrete Tanks - 6 Months

Tasting Notes The Meczan Pinot Nero is distinguished by its unmistakable varietal character, its distinctive aroma and fruity character, by its bright ruby colour with garnet reflexes, and its fresh, stimulating bouquet with seductive hints of woodland berries and cherry. On the palate Meczan is harmonious, sappy and mellow with impressive fruit.

Reviews 2022 Vintage

Wine Spectator: 90 Points

2018 Vintage

Vinous: 90 Points