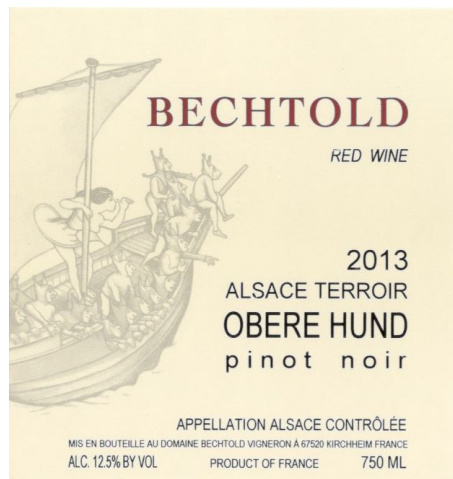


Domaine Bechtold



Obere Hund Pinot Noir



At a Glance:

- **Appellation:** AOC Alsace
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:** 3300 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 1 g/l
- **Average Total Acidity:** c. 3.6 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** One of the few west-facing parcels in Alsace (much like the Corton Charlemagne in the Côte d'Or), the Obere Hund is steep and very windy, ensuring high acidity and racy, powerful, Pinot-Noir wines.
- **Soil Types and Compositions:** Marls with extensive limestone deposits
- **Vine Age, Training, and Density:** 28 years old, double guyot, 5,500 vines/ha
- **Average Yields:** 50 hl/ha
- **Average Harvest Date and Type:** Exclusively manual (one of the few in the Bas-Rhin). September-October

In The Cellar:

- **Fermentation:** Spontaneous, semi-carbonic fermentation in stainless-steel tank. Cuvaision lasts 2-3 weeks. 50% destemmed
- **Pressing:** Pneumatic
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Spontaneous, in stainless-steel tank
- **Élevage:** 12 months in neutral barrique
- **Press Wine:** Blended after fermentation, represents 10-15% of the final blend.
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** c. 18 mg/l total, with no sulfur added at any point.

In The Glass:

The Obere Hund Pinot Noir carries all the joy of this noble grape in a northern location. Offering dry cherries and herbs on the nose, it brings clarity and a purity of fruit on the palate and a lasting savory impression in the finish.