

Federweisser



Variety: Pinot Noir

Provenance: Family Hausammann Iselisberg.
On the sunny southern slope of lower Thurtal.
The handcrafted grapes are obtained from
own cultivation, gently processed in our cellar,
carefully matured and bottled.

Colour: Bright salmon pink.

Bouquet: Fruity and fresh components such as raspberry,
strawberry and vanilla.

Taste: On the palate, it is characterised by an open and
bibulous taste. On the other hand, the delightful
berry aromas that harmoniously flatter the soft
and yet vibrant body. Good supporting acid
with subtle residual sweetness.

Vinification: Following the grape harvest, the red grapes
are directly pressed. With this method the
wine receives his wonderful colour.
Subsequently it is matured in a tank.

Serving temperature / food recommendation:

10 - 12 °C.

To light dishes, such as fish or to grilled meat on hot summer days.
Very popular as aperitif.