

PINO 3000

A MARRIAGE OF LEADING WINE MAKERS 3,048 METRES UP IN THE ALPS

What can unite German vineyards from the Kaiserstuhl Mountains, Pinot Noir vines from Gols in Eastern Austria, vine-covered slopes in Eppan - South Tyrol (Italy) - and the alpine mountain world of the Ötztal Valley? The lusty yet elegant PINO 3000. It's a unique, cross-border project in fine wine led by the 5-star hotel Das Central in Sölden together with three renowned wine makers in three countries.

For thirteen years, the five-star hotel Das Central has been inviting leading wine makers, top chefs, sporting legends and wine connoisseurs from across the world to its exclusive **Wein am Berg** event. "Wine makers, connoisseurs and journalists keep on confirming that wine tastes much better here above 3,000 metres in altitude," says hotel chef Angelika Falkner. An idea has been developing for many years to allow a wine to mature in wooden casks at over **3,000 metres up in the Ötztal Mountains**. Three of the very best wine makers are involved in the lusty yet elegant composition of PINO 3000 - Austrian wine maker Paul Achs, the St. Pauls' wine cellar in South Tyrol and German winery Dr. Heger.



"Pinot Noir is definitely the diva of the grape varieties and particularly sensitive, but that will be an advantage to us at our 3,048 metres of altitude," says Angelika Falkner. All three experts know how it works – wine maker Paul Achs, cellar master Wolfgang Tratter of St. Pauls and Joachim Heger from the Dr. Heger winery. The trio of experimental masters are directing some of their impassioned commitment into making a first-class tri-region wine that will mature in the alpine mountain world of Ötztal Valley – with the makers promising a new, exquisite product will result.

Two small Barrique casks of the best Pinot Noirs of all of the three wine makers are mixed together in South Tyrol before journeying to Sölden and a purpose-built cellar at the ICE Q gourmet restaurant at over 3.048 m above sea-level. "I wouldn't be confident about Blaufränkisch or St. Laurent," comments Paul Achs. "Pinot Noir needs cool temperatures for storage, however. The maturation takes a little longer at this height for sure, but takes place in equally cool temperatures no matter the season. The PINO 3000 wine is clearly developing more fruit and freshness, and not just because of that," says a convinced Achs. PINO 3000 will begin to be sold not until three years after each harvest. Although the grapes come from warmer climates, the three wine makers are certain that luxuriance will not be brought to the forefront. "Finesse and elegance are more important than opulence," adds Joachim Heger. After all, subtle fruitiness is a major focus for the St. Pauls Cellar.



The project was launched with the 2011 harvest – a special year in all three wine making areas. The wines were then filled to spend their time aging in Gaislachkogel. The delightful wine was presented for the first time at the 2013 Wine

on the Mountain event. Anyone who wants to sample and get to love this new wonder will have to decide so soon, as only 33 PINO 3000 subscription packages are available.

REVIEWS

Falstaff: 93 from 100 points - 2011 PINO 3000

Reviewed by Peter Moser, head editor of Falstaff magazine (14 April 2013)

Bright ruby with purple reflections, and a soft ochre rim. A smoky flaky-coded red wild berry confit, dark minerality, herbs and spices, a subtle touch of wood, yet overall it remains somewhat restrained. Fine cherry fruit flavour, a delicate sweetness, freshness, a structure of finesse, hints of cherries, with salty emphasis, almost crystalline reverberation, good stress, a touch of citrus and red berry, a good length, a versatile complement to food, definite aging potential, subtle toasty aromas with a mocha touch in the aftertaste.

ABOUT THE PROJECT PARTNERS

Wine maker Dr. Heger is based in Ihringen, in hilly Baden in southwest Germany. Its 20 hectares of vine-covered slopes are set in the Kaiserstuhl Mountains, where pinot noir is the dominant grape variety. The 20-year old vines used in making the PINO 3000 are found on a steep terrace on the Winklerberg Mountain, classified as a first-rate location. The stony volcanic ground creates a salty touch to the wines. Despite being the warmest part of Germany, the vineyard has produced some extremely elegant wines. The winery is best known, however, for its magnificent white wines, Riesling, Pinot Blanc and Pinot Gris.



Austrian wine maker Paul Achs is based on the North-East shore of the Neusiedlersee Lake and has a 25-hectare red-wine vineyard, which specialises in Zweigelt, Blaufränkisch and Pinot Noir. The Pinot Noir vines are up to 23 years old and grow on chalky and stony ground, facing west or north. Pau. Achs has selected his two best Barriques for the PINO 3000. He is not using any new wood for his Pinot and has implemented strict restrictions for harvests to guarantee even more quality.

In 2007 the St. Pauls' Cellar in Eppan, South Tyrol, celebrated its 100th birthday. Pinot Noir is part of the wide variety produced on its 175 hectares of vineyard. Its vines are up to 35 years old and grow on steep chalky morainic hills at around 450 metres in altitude – ideal conditions for this variety. The PINO 3000 is bottled at the St. Pauls' Cellar.

Although the quality of the PINO 3000 is beyond any doubt, it needs to abide with the relevant EU qualifications. The grape varieties and harvest year therefore cannot be named on the label. As is known though, great wines from Tuscany, which came onto the market only as table wines, have turned the wine world upside down.

Press contact

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