

## Furst Tradition Pinot Noir, Franken

£22.99

**Vintage:** 2016  
**Bottle Size:** 75cl  
**Alcohol %:** 13.5%  
**Country:** Germany

**Description:** Pale crimson colour. Smoky minerality comes through on this wine which shows a touch of earthiness and smoky notes. The palate is dry and quite herbal and meaty, with lots of spice and acidity, but very concentrated. Very well crafted wine and delicious to drink.

**Cepages:** Pinot Noir  
**Group:** Germany  
**Sub group:** Franken  
**Colour:** Red  
**Closure:** Screwcap

**Producer:**

**Website:**

**Organic/Bio Status:**

**Food / cocktail match:** Great with herby roast pork, pink lamb, dishes with mushrooms and root vegetables, or simply some slightly oozy washed-rind cheese.

**Food / cocktail recipe:**

**Press**

**Awards**

**Other Info:**



Paul Fürst was Gault-Millau winemaker of the Year in 2003; he is also known as the red wine - Fürst in the region. Like the Beckers, Fürst belongs to the red wine elite in Germany. Probably the most refined and finesseful Pinot Noirs in all of Germany. Jancis Robinson scores Fürst's top Pinot Noir the Hünstruck 97+ points. The vineyards are located in the villages of Bürgstadt with the Centgrafenbergand in Klingenberg with its Schlossberg.