



## Hörner Hochstadt (Pfalz)



The Character: Velvety Depth and Fine Spice

The Spätburgunder from the vintage 0 is far more than just a red wine - it is an experience of finesse. It embodies the profile "POWERFUL & COMPLEX" and proves that the Palatinate can produce a Pinot Noir of world-class quality. Visually, it captivates with a deep, tempting cherry-red color that already promises its intensity.

In the nose, this dry red wine unfolds seductive aromas typical of the variety: Ripe red fruits like juicy cherries and dark berries, played around by a subtle spice. The palate is immediately taken by a fruity fullness that transitions seamlessly into a full-bodied texture. The gentle tannins are perfectly integrated and gift it a fine-meshed, velvety structure.

The analytical values show a harmonious and balanced nature: With a subtle sweetness of only 2,7 g/l, it is bone dry, while a finely polished acidity of 4,6 g/l gives it the necessary tension and length. This Pinot Noir (Spätburgunder) is an exquisite drop for wine lovers who appreciate red wines that combine power and elegance. It bids farewell with a long-lasting finish that invites you to linger.

The Soul of the Palatinate: The Secret of Loess Soil and Microclimate

The Pinot Noir makes the highest demands on its terroir, but the Palatinate supplies the ideal conditions to lead this noble grape variety to perfection. The region, protected by the Palatinate Forest, benefits from a Mediterranean climate with warm sunny days and critically important cool nights. This ideal weather pattern in the vintage 0 was the key to the perfect ripeness of the grapes. The warm days allowed the full development of fruit aromas, while the nightly coolness ensured the ideal balance between acidity and sweetness - essential for a great,

elegant Spätburgunder.

The grapes for this wine grow on the famous loess soils of the Palatinate. Loess is a very fine-grained, mineral-rich soil that gives the Pinot Noir its characteristic structure:

- Fine Structure & Elegance: The loess soil ensures a fine, accessible texture in the wine, highlighting the typical elegance of the Pinot Noir and setting it apart from heavier red wines.

- Water Storage: The soils ensure an optimal, even water supply, allowing the vines to ripen harmoniously even in dry phases and maximize the concentration of aromas.

This connection of Palatinate sun and mineral-rich loess soil is the basis for the intense taste and fine structure of this high-quality Pinot Noir. It is a piece of liquid Palatinate home.



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