



PINOT L'OR DE NOIR XO

GRAPPA

5033



The Pinot Noir grape is a majesty among South Tyrol's red wine grapes. Its intense bouquet of red berries, violets and spices forms an elegant and sophisticated taste profile. The unpressed grape peels of this noble variety sourced from South Tyrol's most renowned wine producers were gently distilled in small water bath alembics by our master distiller in autumn 2012. In autumn 2013, the noble distillate was placed into small oak barrels for refinement in order to mature into an extraordinary XO grappa. After more than 88 months of aging this grappa appears elegant, delicate and expressive with ripe notes of dried fruit, honey and spices.

PINOT L'OR DE NOIR XO is a special grappa to be enjoyed in small sips, combined with dark chocolate or as an accompaniment to a cigar.

Limited Edition.

Aging: over 88 months in barrique



Serving suggestion

Neat in the Cognac glass at 18° C.

Size

700ml

Alcohol content

40%

SEIT 1966

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