Wijnfiche

Wijnkasteel Haksberg - Rocopo | Belgische wijn | Pinot Noir Belgium (België) — 2022

Domain

Wijnkasteel Haksberg

Wijnkasteel Haksberg is an extensive domain of woodland and parkland in the Hageland, with a small castle from the 19th century, a wine terrace, rolling vineyards and good Belgian wine. The wines have recently won awards in the low countries and are therefore better known. The name of the wines always refers to (the Latin name of) a bird that has been spotted on the domain. The vineyard has traditional grape varieties such as Dornfelder, Auxerrois, Chardonnay and Pinot Noir. They work according to the principle of integrated crop protection.

Vinification

The harvest is done manually, ensuring a selection of healthy grapes. The grapes are destemmed immediately after harvesting to avoid harsh tannins in the wine and undergo pulp fermentation to maximize the extraction of color, tannins, and aromas from the grape skins. The wine is fermented at a high temperature (between 25 and 30°C) to extract as many tannins and powerful aromas as possible from the skins. The wine is aged in French barriques for 12 months.

Taste

Dark and bright cherry red color. Intense aromas of cherry, strawberry, and pepper, with a hint of vanilla and leather. Soft, dry onset with full and balanced tannins, and a long, spicy finish. A complex Belgian wine with balanced oak aging

Food pairing

Cheese - strong | Meat - meat platter | Meat - grilled | Lamb

General information

Type: Red wine
Grape varieties: Pinot Noir (100%)
Viticulture: Traditional
Storage (years): + 5-7
Serving temperature: 16-18 °C
Taste profile: Elegant refined

