



CLAUS PREISINGER

Pinot Noir 2014



Origin:	Austria, Burgenland, Gols
Quality grade:	Bio-Qualitätswein
Site:	Vineyard Selection
Site Type:	plateau
Varietal:	Pinot Noir 100 % 8 - 33 years 5000 - 7000 plants/ha 2500 - 5000 liter/ha
Geographical Orientation:	south west
Sea Level:	160 - 180 m
Soil:	lime little gravel little black earth large

Vineyard Site:

The BIODYNAMIC grapes for this Pinot Noir grew at the Parndorfer Platte. An elevated plateau characterized by cool winds from the west and north-west.

Cellar

Malolactic Fermentation:	yes
Fermentation:	spontaneous open fermentation vat used barrel 5 - 10 day(s)
Maturing:	small oak barrel 225 L used barrel 7 month(s)

Data

Wine Type:	Still wine red dry
Certificates:	respect - BIODYN, LACON
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	medium (10 years)
Optimum Drinking Year:	2016 - 2023

Product Codes

EAN:	912003505154 7
EAN / carton 6:	912003505155 4

