



CLAUS PREISINGER

Pinot Noir 2016



Origin:	Austria, Burgenland, Gols
Quality grade:	Wein aus Österreich
Site:	Vineyard Selection
Site Type:	plateau
Varietal:	Pinot Noir 100 % 10 - 35 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

Harvest:	handpicked September 2 - September 5
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)
Time on the Full Yeast:	7 month(s)
Bottling:	middle/may

Data

Wine Type:	Still wine red dry
Alcohol:	11.5 %
Acid:	5 g/l
Residual Sugar:	1 g/l
Total Sulfur:	< 10 mg
Free Sulfur:	< 10 mg
Certificates:	respect - BIODYN, LACON
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	medium (10 years)
Optimum Drinking Year:	2018 - 2025

Product Codes

EAN:	912003505227 8
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EAN / carton 6:

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