



CLAUS PREISINGER

## Pinot Noir 2017



|                                  |                                                                                  |
|----------------------------------|----------------------------------------------------------------------------------|
| <b>Origin:</b>                   | Austria, Burgenland, Gols                                                        |
| <b>Quality grade:</b>            | Wein aus Österreich                                                              |
| <b>Site:</b>                     | Vineyard Selection                                                               |
| <b>Site Type:</b>                | plateau                                                                          |
| <b>Varietal:</b>                 | Pinot Noir 100 %   11 - 36 years<br>5000 - 7000 plants/ha   2500 - 5000 liter/ha |
| <b>Geographical Orientation:</b> | south west                                                                       |
| <b>Sea Level:</b>                | 160 - 180 m                                                                      |
| <b>Soil:</b>                     | lime   little<br>gravel   little<br>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

|                                 |                                                                    |
|---------------------------------|--------------------------------------------------------------------|
| <b>Malolactic Fermentation:</b> | yes                                                                |
| <b>Fermentation:</b>            | spontaneous<br>open fermentation vat   used barrel   5 - 10 day(s) |
| <b>Maturing:</b>                | small oak barrel   225 L   used barrel   7 month(s)                |
| <b>Time on the Full Yeast:</b>  | 7 month(s)                                                         |

### Data

|                               |                         |
|-------------------------------|-------------------------|
| <b>Wine Type:</b>             | Still wine   red   dry  |
| <b>Alcohol:</b>               | 11.5 %                  |
| <b>Acid:</b>                  | 5.1 g/l                 |
| <b>Residual Sugar:</b>        | 1 g/l                   |
| <b>Certificates:</b>          | respect - BIODYN, LACON |
| <b>Drinking Temperature:</b>  | 14 - 16 °C              |
| <b>Aging Potential:</b>       | medium (10 years)       |
| <b>Optimum Drinking Year:</b> | 2019 - 2026             |

### Product Codes

|                        |                |
|------------------------|----------------|
| <b>EAN:</b>            | 912003505250 6 |
| <b>EAN / carton 6:</b> | 912003505267 4 |



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