



CLAUS PREISINGER

Pinot Noir 2018



Origin:	Austria, Burgenland, Gols
Quality grade:	Bio-Wein aus Österreich
Site:	Vineyard Selection
Site Type:	plateau
Varietal:	Pinot Noir 100 % 12 - 37 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 end/august
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	Carbonic fermentation Stems: 100 % open fermentation vat 5 day(s) 70 % Semi Carbonic fermentation Stems: 0 % open fermentation vat 5 day(s) 30 %
Maturing:	amphora 1000 L 8 month(s) large wooden barrel used barrel
Time on the Full Yeast:	8 month(s)
Bottling:	natural cork

Data

Wine Type:	Still wine red dry
Alcohol:	11.5 %
Residual Sugar:	0.7 g/l
Acid:	5.4 g/l
Certificates:	respect - BIODYN, LACON
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	medium (10 years)
Optimum Drinking Year:	2020 - 2027



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Product Codes

EAN / carton 6:

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