



CLAUS PREISINGER

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.

Weather / Climate

Climate: pannonic

Cellar

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

Product Codes

EAN / carton 6: 912003505307 7