



# Pinot Noir 2018



CLAUS PREISINGER

<b>Origin:</b>	Austria, Burgenland, Gols
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site:</b>	Vineyard Selection
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Pinot Noir 100 %   12 - 37 years 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 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

<b>Harvest:</b>	handpicked   end/august
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	Carbonic fermentation   Stems: 100 %   open fermentation vat   5 day(s)   70 % Semi Carbonic fermentation   Stems: 0 %   open fermentation vat   5 day(s)   30 %
<b>Maturing:</b>	amphora   1000 L   8 month(s) large wooden barrel   used barrel
<b>Time on the Full Yeast:</b>	8 month(s)
<b>Bottling:</b>	natural cork

## Data

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



## Product Codes

**EAN / carton 6:**

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