



CLAUS PREISINGER

Origin:	Austria, Burgenland, Gols
Quality grade:	Bio-Wein aus Österreich
Site:	Vineyard Selection
Site Type:	plateau
Varietal:	Pinot Noir 100 % 14 - 39 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

Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	no
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 %
Filter:	unfiltered
Maturing:	100 % amphora 1000 L 8 month(s) Pinot Noir
Bottling:	natural cork end/june 2021 Lot Number: L-BB20

Data

Wine Type:	Still wine red dry
Alcohol:	11 %
Residual Sugar:	1 g/l
Acid:	5 g/l



Certificates: respect - BIODYN

Allergens: sulfites

Drinking Temperature: 14 - 16 °C

Aging Potential: medium (10 years)

Optimum Drinking Year: 2022 - 2029

Product Codes

EAN: 912003505403 6

EAN / carton 6: 912003505408 1