



## CLAUS PREISINGER

Origin:	Austria, Burgenland, Gols
Quality grade:	Bio-Wein aus Österreich
Site:	Vineyard Selection
Site Type:	plateau
Varietal:	Pinot Noir 100 %   16 - 41 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
Skin Contact:	1 - 3 day(s)
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   Lot Number: L-BB22

## Data

Wine Type:	Still wine   red   dry
Alcohol:	11.5 %
Residual Sugar:	0.7 g/l



<b>Acid:</b>	<b>4.8 g/l</b>
<b>Certificates:</b>	<b>respect - BIODYN</b>
<b>Allergens:</b>	<b>sulfites</b>
<b>Drinking Temperature:</b>	<b>14 - 16 °C</b>
<b>Aging Potential:</b>	<b>medium (10 years)</b>
<b>Optimum Drinking Year:</b>	<b>2024 - 2031</b>

## Product Codes

<b>EAN:</b>	<b>912003505503 3</b>
<b>EAN / carton 6:</b>	<b>912003505506 4</b>