



Pinot Noir 2022



CLAUS PREISINGER

Wine Type:	Still wine red dry
Alcohol:	11.5 %
Residual Sugar:	0.7 g/l
Acid:	4.8 g/l
Certificates:	respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	medium (10 years)
Optimum Drinking Year:	2024 - 2031

Vineyard

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.

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

Harvest and Maturing

Harvest:	handpicked
Grape Sorting:	manual
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 %
Skin Contact:	1 - 3 day(s)
Filter:	unfiltered
Sulfur Added:	no
Maturing:	100 % amphora 1000 L 8 month(s) Pinot Noir
Bottling:	natural cork Lot Number: L-BB22

Product Codes



EAN: 912003505503 3

EAN / carton 6: 912003505506 4