



CLAUS PREISINGER

Origin:	Austria, Burgenland, Gols
Quality grade:	Bio-Wein aus Österreich
Site:	Vineyard Selection
Site Type:	plateau
Varietal:	Pinot Noir 100 % 17 - 42 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
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 % large wooden barrel 1000 L used barrel 8 month(s) Pinot Noir
Bottling:	natural cork Lot Number: L-BB23

Data

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:	2025 - 2032

Product Codes

EAN:	912003505560 6
EAN / carton 6:	912003505561 3