



# Pinot Noir 2023



CLAUS PREISINGER

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	11.5 %
<b>Residual Sugar:</b>	0.7 g/l
<b>Acid:</b>	4.8 g/l
<b>Certificates:</b>	respect - BIODYN
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	14 - 16 °C
<b>Aging Potential:</b>	medium (10 years)
<b>Optimum Drinking Year:</b>	2025 - 2032

## 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.

<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 %   17 - 42 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

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	manual
<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>Skin Contact:</b>	1 - 3 day(s)
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	100 %   large wooden barrel   1000 L   used barrel   8 month(s)   Pinot Noir
<b>Bottling:</b>	natural cork   Lot Number: L-BB23

## Product Codes



EAN: 912003505560 6

EAN / carton 6: 912003505561 3