



Pinot Noir 2018



CLAUS PREISINGER

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| Origin: | Austria, Burgenland, Gols |
| Quality grade: | Bio-Wein aus Österreich |
| Site: | Vineyard Selection |
| Site Type: | plateau |
| Varietal: | Pinot Noir 100 % 12 - 37 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

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| Harvest: | handpicked end/august |
| 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 % |
| Maturing: | amphora 1000 L 8 month(s) large wooden barrel used barrel |
| Time on the Full Yeast: | 8 month(s) |
| Bottling: | natural cork |

Data

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| Wine Type: | still wine red dry |
| Alcohol: | 11.5 % |
| Residual Sugar: | 0.7 g/l |
| Acid: | 5.4 g/l |
| Certificates: | respect - BIODYN, LACON |
| Allergens: | sulfites |
| Drinking Temperature: | 14 - 16 °C |
| Aging Potential: | medium (10 years) |
| Optimum Drinking Year: | 2020 - 2027 |



Product Codes

EAN / carton 6:

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