



# Pinot Noir 2022



CLAUS PREISINGER

|                                  |  |
|----------------------------------|--|
| <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 %   16 - 41 years<br>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<br>gravel   little<br>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


|                                 |   |
|---------------------------------|---|
| <b>Harvest:</b>                 | handpicked  |
| <b>Grape Sorting:</b>           | manual  |
| <b>Fermentation:</b>            | spontaneous   |
| <b>Malolactic Fermentation:</b> | yes   |
| <b>Sulfur Added:</b>            | no  |
| <b>Skin Contact:</b>            | 1 - 3 day(s)  |
| <b>Mash Fermentation:</b>       | Carbonic fermentation   Stems: 100 %   open fermentation vat   5 day(s)   70 %<br>Semi Carbonic fermentation   Stems: 0 %   open fermentation vat   5 day(s)   30 % |
| <b>Filter:</b>                  | unfiltered  |
| <b>Maturing:</b>                | 100 %   amphora   1000 L   8 month(s)   Pinot Noir  |
| <b>Bottling:</b>                | natural cork   Lot Number: L-BB22   |

## Data

|                               |                        |
|-------------------------------|------------------------|
| <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> | 2024 - 2031            |



Claus Preisinger | Goldbergstraße 60 | 7122 Gols | Austria

wein@clauspreisinger.at | www.clauspreisinger.at | www.instagram.com/c\_laus/ | 

## Product Codes

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