

CLAUS PREISINGER

PANNOBILE



Showing dark berry fruit on the nose and palate, along with violets, herbs, fresh cherries, and fine minerals. Pronounced salty minerality on the finish.

Color: Red

Grapes: 100% Zweigelt

Soil: Sandy clay

Age of vines: 30 years old

Training system: Lenz Moser

Fermentation: spontaneous fermentation in open barrels, vats, and stainless steel for 3 weeks

Aging: 18 months in small oak barrels

Production: 2,400 bottles per year

Organically and biodynamically produced ☺

Represented by Soilair Selection

[Seventy.com/Pannobile](https://seventy.com/Pannobile)