

CLAUS PREISINGER

PINOT NOIR



Bright, tart cranberries and red cherries on the nose. Delicate and layered on the palate with flavors of violets, dried herbs, and a hint of chocolate.

Color: Red

Grapes: 100% Pinot Noir

Soil: Sandy clay

Age of vines: 20 years old

Fermentation: spontaneous fermentation in open vats

Aging: in neutral oak, bottled with no filtration

Training system: Lenz Moser

Production: 1,200 bottles per year

Organically and biodynamically produced 😊

Represented by Soilair Selection

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