



CLAUS PREISINGER

Pannobile 2014



Origin:	Austria, Burgenland
Quality grade:	Österreichischer Landwein
Site:	Vineyardselection north side lake Neusiedl
Site Type:	hilly land
Varietal:	Zweigelt 60 % 24 - 34 years 2500 - 4000 plants/ha 3000 - 7000 liter/ha Blaufränkisch 40 %
Geographical Orientation:	south east, south, south west
Sea Level:	135 - 220 m
Soil:	lime large gravel large

Vineyard Site:

The grapes for this premium blend grow in the so called "Pannobile Area". A widespread range of top sites east of Lake Neusiedl.

Cellar

Malolactic Fermentation:	yes
Fermentation:	spontaneous open fermentation vat 5 - 20 day(s) 15 - 25 °C wooden fermentation stand used barrel 5 - 20 day(s) 15 - 25 °C steel tank 5 - 20 15 - 25 °C
Maturing:	60 % small wooden barrel 500 L used barrel 8 month(s) 20 % large wooden barrel 1000 L used barrel 8 month(s) 20 % large wooden barrel 3500 L used barrel 8 month(s) steel tank 8 month(s)

Data

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	5.8 g/l
Certificates:	respect - BIODYN, LACON
Allergens:	sulfites
Aging Potential:	high (40 years)
Optimum Drinking Year:	2017 - 2039



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INSTITUT

Product Codes

EAN: 912003505170 7

EAN / carton 6: 912003505185 1