



CLAUS PREISINGER

Pannobile 2018



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| Origin: | Austria, Burgenland |
| Quality grade: | Bio-Wein aus Österreich |
| Site: | Vineyardselection north side lake Neusiedl |
| Site Type: | hilly land |
| Varietal: | Blaufränkisch 100 % 28 - 38 years 2500 - 4000 plants/ha 3000 - 7000 liter/ha |
| 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

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| Harvest: | handpicked |
| Grape Sorting: | manual |
| Fermentation: | spontaneous |
| Malolactic Fermentation: | yes |
| Sulfur Added: | no |
| Mash Fermentation: | Semi Carbonic fermentation Stems: 0 % wooden fermentation stand 3500 L used barrel 10 day(s) 80 % Carbonic fermentation Stems: 100 % wooden fermentation stand 3500 L used barrel 10 day(s) 20 % |
| Filter: | unfiltered |
| Maturing: | 60 % large wooden barrel 1000 L used barrel 8 month(s) 40 % large wooden barrel 1000 L used barrel 8 month(s) |
| Bottling: | natural cork |

Data

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|------------------------|-------------------------|
| Wine Type: | Still wine red dry |
| Alcohol: | 12.5 % |
| Residual Sugar: | 1 g/l |
| Acid: | 6.3 g/l |
| Certificates: | respect - BIODYN, LACON |



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| Allergens: | sulfites |
| Drinking Temperature: | 15 - 17 °C |
| Aging Potential: | high (40 years) |
| Optimum Drinking Year: | 2021 - 2043 |

Product Codes

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| EAN: | 912003505362 6 |
| EAN / carton 6: | 912003505364 0 |