



## CLAUS PREISINGER

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.

### Weather / Climate

**Climate:** pannonic

### Cellar

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



<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	6.3 g/l
<b>Certificates:</b>	respect - BIODYN, LACON
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	15 - 17 °C
<b>Aging Potential:</b>	high (40 years)
<b>Optimum Drinking Year:</b>	2021 - 2043

## Product Codes

<b>EAN:</b>	912003505362 6
<b>EAN / carton 6:</b>	912003505364 0