



CLAUS PREISINGER

Bonsai 2019

Origin:	Austria, Neusiedlersee, Gols
Quality grade:	Bio-Wein aus Österreich
Site:	Rosenberg
Site Type:	hillside
Varietal:	Blaufränkisch 100 % 20 years 9000 plants/ha
Soil:	gravel black earth

Cellar

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	no
Mash Fermentation:	Carbonic fermentation Stems: 0 % open fermentation vat 3 day(s) 100 %
Filter:	unfiltered
Maturing:	large wooden barrel 1000 L used barrel 6 month(s)
Bottling:	natural cork

Data

Wine Type:	Still wine red dry
Alcohol:	11.5 %
Residual Sugar:	1 g/l
Acid:	5.7 g/l
Certificates:	respect - BIODYN
Allergens:	sulfites

Product Codes

EAN: 9120035053480

