



CLAUS PREISINGER

Ordinaire 2019

Origin:	Austria, Burgenland
Quality grade:	Perlwein aus Österreich
Site:	Vineyard selection
Site Type:	hillside
Varietal:	Welschriesling 50 % Pinot Noir 50 %
Geographical Orientation:	south east
Sea Level:	180 m
Soil:	lime gravel large

Cellar

Harvest:	handpicked end/august
Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	no
Mash Fermentation:	Pinot Noir Carbonic fermentation Stems: 100 % open fermentation vat 5 day(s) 50 %
Fermentation:	spontaneous steel tank 3 day(s)
Filter:	unfiltered
Disgorgement:	Feb. 4, 2020 warm manual Storage Time: 5 months
Maturing:	bottle
Bottling:	crone cap beginning/september 2019

Data

Wine Type:	Pet Nat rose dry
Alcohol:	10 %
Residual Sugar:	3.6 g/l
Acid:	< 6.5 g/l
Certificates:	respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (4 years)
Optimum Drinking Year:	2019 - 2021

Product Codes

EAN:	912003505327 5
EAN / carton 6:	912003505328 2

