CLAUS PREISINGER

Pannobile 2019

Origin:	Austria, Burgenland
Quality grade:	Bio-Wein aus Österreich
Site:	Vineyardselection north side lake Neusiedl
Site Type:	hilly land
Varietal:	Blaufränkisch 100 % | 29 - 39 years 2500 - 4000 plants/ha | 3000 - 7000 liter/ha
Geografical 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.

respekt BIODYN

Cellar

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

Wine Type:	Still wine | red | dry
Alcohol:	13 %
Residual Sugar:	1 g/l
Acid:	6.3 g/l
Certificates:	respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C

Claus Preisinger | Goldbergstraße 60 | 7122 Gols | Austria
wein@clauspreisinger.at | www.clauspreisinger.at | www.instagram.com/c__laus/ |

Aging Potential:	high (40 years)
Optimum Drinking Year:	2022 - 2044

Product Codes

EAN:	912003505407 4
EAN / carton 6:	912003505408 1

Claus Preisinger | Goldbergstraße 60 | 7122 Gols | Austria
wein@clauspreisinger.at | www.clauspreisinger.at | www.instagram.com/c__laus/ |