



## CLAUS PREISINGER

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
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

**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

**Aging Potential:** high (40 years)

**Optimum Drinking Year:** 2022 - 2044

## Product Codes

**EAN:** 912003505407 4

**EAN / carton 6:** 912003505408 1