



CLAUS PREISINGER

Sankt Laurent Ancestral 2019

Origin:	Austria, Burgenland
Quality grade:	Perlwein aus Österreich
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	St. Laurent 100 % 12 - 22 years 4000 - 6000 plants/ha 5000 - 7000 liter/ha
Geographical Orientation:	south west
Sea Level:	160 m
Soil:	gravel large lime little black earth little

Cellar

Harvest:	handpicked middle/august
Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	no
Whole Grape Pressing:	yes
Fermentation:	spontaneous amphora 1000 L 7 day(s) bottle
Filter:	unfiltered
Disgorgement:	Feb. 15, 2020 warm manual Storage Time: 6 months
Bottling:	crone cap beginning/september 2019

Data

Wine Type:	Pet Nat rose dry
Alcohol:	10 %
Acid:	7.5 g/l
Residual Sugar:	3 g/l
Certificates:	respect - BIODYN, LACON
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	medium (6 years)
Optimum Drinking Year:	2020 - 2025

Product Codes

EAN:	912003505325 1
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EAN / carton 6:

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