



CLAUS PREISINGER

Bonsai 2021

Origin:	Austria, Neusiedlersee, Gols
Quality grade:	Bio-Wein aus Österreich
Site:	Rosenberg
Site Type:	hillside
Varietal:	Blafränkisch 100 % 22 years 9000 plants/ha
Soil:	gravel black earth

Cellar

Harvest:	handpicked beginning/september
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	no
Mash Fermentation:	Blafränkisch 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:	12 %
Residual Sugar:	1 g/l
Alcohol:	5.4 %
Certificates:	respect - BIODYN
Allergens:	sulfites

Product Codes

EAN:	912003505395 4
EAN / carton 6:	912003505396 1

