



CLAUS PREISINGER

Origin:	Austria, Burgenland
Quality grade:	Bio-Wein aus Österreich
Site:	Vineyardselection north side lake Neusiedl
Site Type:	hilly land
Varietal:	Blaufränkisch 100 % 31 - 41 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 Lot Number: L-PAN21



Data

Wine Type: Still wine | red | dry

Alcohol: 12.5 %

Residual Sugar: 0.7 g/l

Acid: 5.5 g/l

Certificates: respect - BIODYN

Allergens: sulfites

Drinking Temperature: 15 - 17 °C

Aging Potential: high (40 years)

Optimum Drinking Year: 2024 - 2046

Product Codes

EAN: 912003505522 4

EAN / carton 6: 912003505523 1