



## CLAUS PREISINGER

Origin:	Austria, Burgenland
Quality grade:	Bio-Wein aus Österreich
Site:	Vineyardselection north side lake Neusiedl
Site Type:	hilly land
Varietal:	Blaufränkisch 60 %   31 - 51 years 3000 - 7000 plants/ha   2500 - 4000 liter/ha Merlot 40 %
Geographical Orientation:	south east, south, south west
Sea Level:	135 - 220 m
Soil:	lime   large gravel   large

### Vineyard Site:

The biodynamic grapes come from very old vines in the Wagram in the Pannobile area. Only the best grapes from the oldest vines on the best slopes are grown.

### Weather / Climate

Climate: pannonic

### Cellar

Grape Sorting: manual

Malolactic Fermentation: yes

Sulfur Added: no

Fermentation: spontaneous  
open fermentation vat | 5 - 20 day(s) | 15 - 25 °C  
wooden fermentation stand | used barrel | 5 - 20 | 15 - 25 °C

Filter: unfiltered

Maturing: 60 % | large wooden barrel | 1000 L | used barrel | 8 month(s)  
20 % | large wooden barrel | 1000 L | used barrel | 8 month(s)  
20 % | large wooden barrel | 3500 L | used barrel | 8 month(s)

Bottling: natural cork | Lot Number: L-PARA21

### Data



**Wine Type:** Still wine | red | dry

**Alcohol:** 14.5 %

**Residual Sugar:** 0.7 g/l

**Acid:** 5 g/l

**Certificates:** respect - BIODYN

**Allergens:** sulfites

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

**Optimum Drinking Year:** 2024 - 2046

## Product Codes

**EAN:** 912003505500 2

**EAN / carton 6:** 912003505501 9