



CLAUS PREISINGER

Origin:	Austria, Neusiedlersee, Gols
Quality grade:	Bio-Wein aus Österreich
Site:	Rosenberg
Site Type:	hillside
Varietal:	Blaufränkisch 100 % 23 years 9000 plants/ha
Soil:	gravel black earth



Weather / Climate

Climate: pannonic

Cellar

Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	no
Skin Contact:	2 day(s)
Mash Fermentation:	Blaufränkisch Carbonic fermentation Stems: 0 % open fermentation vat 1000 - 1200 L 2 - 3 day(s) 100 %
Filter:	unfiltered
Maturing:	large wooden barrel 1000 L used barrel 9 month(s)
Bottling:	natural cork Lot Number: L-Bonsai22

Data

Wine Type:	Still wine red dry
Alcohol:	11.5 %
Residual Sugar:	0.7 g/l
Acid:	5.7 g/l
Certificates:	respect - BIODYN
Allergens:	sulfites

Product Codes

EAN:	912003505518 7
EAN / carton 6:	912003505519 4

