



## CLAUS PREISINGER

Origin:	Austria, Burgenland
Quality grade:	Wein aus Österreich
Site:	Goldberg
Site Type:	hillside
Varietal:	Blaufränkisch 100 %   29 years 6000 plants/ha   2500 liter/ha
Geographical Orientation:	south east
Sea Level:	180 m
Soil:	slate   large lime   medium



### Weather / Climate

Climate: pannonic

### Cellar

Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	no
Whole Grape Pressing:	yes   Blaufränkisch
Fermentation:	spontaneous amphora   1000 L
Filter:	unfiltered
Maturing:	amphora   1000 L   8 month(s)
Bottling:	crone cap   Lot Number: L-DOPE22

### Data

Wine Type:	Still wine   rose   dry
Alcohol:	12 %
Residual Sugar:	1.2 g/l
Acid:	6.3 g/l
Certificates:	respect - BIODYN, LACON
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	medium (7 years)
Optimum Drinking Year:	2023 - 2029



## Product Codes

**EAN:** 912003505512 5

**EAN / carton 6:** 912003505513 2