



# Dope 2022

CLAUS PREISINGER

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

## Vineyard

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

## Harvest and Maturing

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

## Product Codes

<b>EAN:</b>	912003505512 5
<b>EAN / carton 6:</b>	912003505513 2

