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## CLAUS PREISINGER

Origin:	Austria, Burgenland
Quality grade:	Bio-Wein aus Österreich
Site:	Vineyard Selection
Site Type:	hillside
Varietal:	Scheurebe 50 % Furmint 25 % Riesling 25 %
Geographical Orientation:	south east, south, south west
Sea Level:	140 - 200 m
Soil:	lime   large gravel   large



**Vineyard Site:**  
Die biodynamischen Trauben stammen aus mehreren Rieden, die in verschiedenen Abschnitten sowohl steinig-kieselig als auch kalkig sind. Das gibt den Trauben die unglaubliche Aromenvielfalt und führte geradewegs zum treffenden Namen :-)

### Weather / Climate

Climate:	continental, pannonic
Average Rainfall Per	145 - 150 mm
Vintage:	

### Cellar

Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	no
Maceration:	3 day(s)
Mash Fermentation:	Semi Carbonic fermentation   Stems: 100 %   amphora   4 day(s)   100 % Carbonic fermentation   Stems: 100 %   4 day(s)   20 %
Fermentation:	spontaneous amphora   1000 - 2000 L   13 - 15 day(s)
Filter:	unfiltered
Maturing:	amphora   1000 L large wooden barrel   2000 L   used barrel   8 month(s) amphora   1000 L   8 month(s)



**Bottling:** DIAM | Lot Number: L-FLW22

## Data

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

**Alcohol:** 11.5 %

**Residual Sugar:** 0.7 g/l

**Acid:** 6 g/l

**Certificates:** respect - BIODYN

**Allergens:** sulfites

**Drinking Temperature:** 12 - 14 °C

**Aging Potential:** high (15 years)

**Optimum Drinking Year:** 2023 - 2033

## Product Codes

**EAN:** 912003505528 6

**EAN / carton 6:** 912003505529 3