



Fruitloops weiss 2022

CLAUS PREISINGER

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

Vineyard

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 ungläubliche Aromenvielfalt und führte geradewegs zum treffenden Namen :-)

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

Weather / Climate

Average Rainfall Per 145 - 150 mm

Vintage:

Harvest and Maturing

Harvest: handpicked

Grape Sorting: manual

Malolactic Fermentation: yes

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



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Sulfur Added:	no
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

Product Codes

EAN:	912003505528 6
EAN / carton 6:	912003505529 3