



## CLAUS PREISINGER

Origin:	Austria, Burgenland
Quality grade:	Bio-Qualitätswein
Site:	Heideboden
Site Type:	plains
Varietal:	Zweigelt 30 %   21 - 36 years 3000 - 7000 plants/ha   4000 - 6000 liter/ha Merlot 70 %
Sea Level:	135 m
Soil:	lime   little gravel   large black earth   medium

### Vineyard Site:

The vineyards for this blend are all situated in the Heideboden close to the Lake Neusiedl that is characterized by it's great variety of soils from black earth, to gravel and loam.

### Weather / Climate

Climate: pannonic

### Cellar

Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	no
Mash Fermentation:	Semi Carbonic fermentation   Stems: 0 %   steel tank   10 day(s)   90 % Carbonic fermentation   Stems: 100 %   steel tank   10 day(s)   10 %
Filter:	unfiltered
Maturing:	50 %   oak barrel   500 L   used barrel   7 month(s) 50 %   oak barrel   500 L   used barrel   7 month(s)
Bottling:	natural cork

### Data

Wine Type:	Still wine   red   dry
Alcohol:	13 %



Residual Sugar:	2.2 g/l
Acid:	6.1 g/l
Certificates:	respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2023 - 2031

## Product Codes

EAN:	912003505460 9
EAN / carton 6:	912003505505 7