



CLAUS PREISINGER

Origin:	Austria, Burgenland
Quality grade:	Perlwein aus Österreich
Site:	Vineyard selection
Site Type:	hillside
Varietal:	Blaufränkisch 10 % Pinot Noir 90 %
Geographical Orientation:	south east
Sea Level:	180 m
Soil:	lime gravel large

Weather / Climate

Climate: pannonic

Cellar

Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	no
Mash Fermentation:	Pinot Noir Carbonic fermentation Stems: 100 % open fermentation vat 5 day(s) 50 %
Fermentation:	spontaneous steel tank 3 day(s)
Filter:	unfiltered
Disgorgement:	warm manual Storage Time: 5 months
Riddling:	manual
Maturing:	bottle
Bottling:	crone cap

Data

Wine Type:	Pet Nat rose dry
Alcohol:	11 %
Residual Sugar:	5.5 g/l
Acid:	5.7 g/l
Certificates:	respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C



Aging Potential: medium (4 years)

Optimum Drinking Year: 2022 - 2024

Product Codes

EAN: 912003505493 7

EAN / carton 6: 912003505494 4