



CLAUS PREISINGER

Origin:	Austria, Burgenland
Quality grade:	Bio-Wein aus Österreich
Site:	Vineyardselection north side lake Neusiedl
Site Type:	hilly land
Varietal:	Blaufränkisch 100 % 32 - 42 years 2500 - 4000 plants/ha 3000 - 7000 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	135 - 220 m
Soil:	lime large gravel large

Vineyard Site:
The grapes for this premium blend grow in the so called "Pannobile Area". A widespread range of top sites east of Lake Neusiedl.

Weather / Climate

Climate: pannonic

Cellar

Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	no
Mash Fermentation:	Semi Carbonic fermentation Stems: 0 % wooden fermentation stand 3500 L used barrel 10 day(s) 80 % Carbonic fermentation Stems: 100 % wooden fermentation stand 3500 L used barrel 10 day(s) 20 %
Filter:	unfiltered
Maturing:	60 % small wooden barrel 500 L used barrel 8 month(s) 40 % large wooden barrel 1000 L used barrel 8 month(s)
Bottling:	natural cork Lot Number: L-PAN22

Data



Wine Type:	Still wine red dry
Alcohol:	12.5 %
Residual Sugar:	0.7 g/l
Alcohol:	5.7 %
Certificates:	respect - BIODYN, LACON
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	high (40 years)
Optimum Drinking Year:	2025 - 2047

Product Codes

EAN:	912003505554 5
EAN / carton 6:	912003505555 2