



CLAUS PREISINGER

Origin:	Austria, Burgenland
Quality grade:	Bio-Wein aus Österreich
Site:	Vineyardselection north side lake Neusiedl
Site Type:	hilly land
Varietal:	Merlot 100 %
Geographical Orientation:	south east, south, south west
Sea Level:	135 - 220 m
Soil:	lime large gravel large

Vineyard Site:

The biodynamic grapes come from very old vines in the Wagram in the Pannobile area. Only the best grapes from the oldest vines on the best slopes are grown.

Weather / Climate

Climate: pannonic

Cellar

Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	no
Skin Contact:	3 day(s)
Fermentation:	spontaneous open fermentation vat 5 - 20 day(s) 15 - 25 °C wooden fermentation stand used barrel 5 - 20 15 - 25 °C
Filter:	unfiltered
Maturing:	50 % large wooden barrel 1000 L used barrel 8 month(s) 50 % large wooden barrel 3500 L used barrel 8 month(s)
Bottling:	natural cork Lot Number: L-PARA22

Data

Wine Type:	Still wine red dry
Alcohol:	14.5 %
Residual Sugar:	1 g/l



Acid:	5.6 g/l
Certificates:	respect - BIODYN
Allergens:	sulfites
Aging Potential:	high (40 years)
Optimum Drinking Year:	2025 - 2047

Product Codes

EAN:	912003505538 5
EAN / carton 6:	912003505539 2