



Sankt Laurent Ancestral 2022

CLAUS PREISINGER

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|----------------------------------|---|
| Origin: | Austria, Burgenland |
| Quality grade: | Perlwein aus Österreich |
| Site: | Vineyard Selection |
| Site Type: | hilly land |
| Varietal: | St. Laurent 100 % 15 - 25 years 4000 - 6000 plants/ha 5000 - 7000 liter/ha |
| Geographical Orientation: | south west |
| Sea Level: | 160 m |
| Soil: | gravel large lime little black earth little |

Weather / Climate

Climate: pannonic

Cellar

| | |
|---------------------------------|---|
| Harvest: | handpicked |
| Grape Sorting: | manual |
| Malolactic Fermentation: | yes |
| Sulfur Added: | no |
| Whole Grape Pressing: | yes |
| Fermentation: | spontaneous stainless steel tank 1000 L 7 day(s) bottle |
| Filter: | unfiltered |
| Disgorgement: | warm manual Storage Time: 6 months |
| Riddling: | manual |
| Bottling: | crone cap |

Data

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|-------------------------------|----------------------|
| Wine Type: | Pet Nat rose dry |
| Alcohol: | 10 % |
| Residual Sugar: | 12 g/l |
| Acid: | 6.2 g/l |
| Certificates: | respect - BIODYN |
| Allergens: | sulfites |
| Drinking Temperature: | 8 - 10 °C |
| Aging Potential: | medium (6 years) |
| Optimum Drinking Year: | 2023 - 2028 |

Product Codes



EAN: 912003505491 3

EAN / carton 6: 912003505492 0