



# Sankt Laurent Ancestral 2022

CLAUS PREISINGER

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

## Vineyard

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

## Harvest and Maturing

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

## Product Codes

<b>EAN:</b>	912003505491 3
<b>EAN / carton 6:</b>	912003505492 0

