



CLAUS PREISINGER

Origin:	Austria, Burgenland
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Grüner Veltliner 70 % apple + quince 30 %
Geographical Orientation:	south west
Sea Level:	160 m
Soil:	gravel large lime little black earth little

Weather / Climate

Climate: pannonic

Cellar

Malolactic Fermentation:	yes
Whole Grape Pressing:	yes
Fermentation:	spontaneous Grüner Veltliner stainless steel tank 70 % apple + quince stainless steel tank 30 % bottle 6 month(s)
Filter:	unfiltered
Disgorgement:	warm manual Storage Time: 6 months
Riddling:	manual
Sulfur Added:	no
Bottling:	crone cap

Data

Wine Type:	Semi-sparkling wine white dry
Alcohol:	8.5 %
Residual Sugar:	2.9 g/l
Acid:	6.6 g/l
Certificates:	respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C



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Aging Potential:	5 years
Optimum Drinking Year:	2023 - 2026

Product Codes

EAN:	912003505495 1
EAN / carton 6:	912003505496 8