



# Sunny Cide Up 2022

CLAUS PREISINGER

**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

**Aging Potential:** 5 years

**Optimum Drinking Year:** 2023 - 2026

## Vineyard

**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

## Harvest and Maturing

**Harvest:** handpicked

**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)

**Disgorgement:** warm | manual  
Storage Time: 6 months

**Riddling:** manual

**Filter:** unfiltered

**Sulfur Added:** no

**Bottling:** crone cap

## Product Codes

**EAN:** 912003505495 1

**EAN / carton 6:** 912003505496 8

