



CLAUS PREISINGER

Quality grade: Bio-Wein aus Österreich
Varietal: Furmint

Cellar

Grape Sorting: manual
Fermentation: spontaneous
Sulfur Added: no
Filter: unfiltered
Maturing: oak barrel | 500 - 500 L | used barrel | 17 month(s)
Bottling: natural cork | Lot Number: L-FU23

Data

Wine Type: Still wine | white | dry
Alcohol: 11.5 %
Residual Sugar: 0.7 g/l
Acid: 7.1 g/l
Certificates: respect - BIODYN
Allergens: sulfites

Product Codes

EAN: 9120035055811
EAN / carton 6: 9120035055910

