



CLAUS PREISINGER

Origin:	Austria, Burgenland
Quality grade:	Bio-Wein aus Österreich
Site:	Vineyard Selection
Site Type:	hillside
Varietal:	Blaufränkisch 100 %
Geographical Orientation:	south east, south, south west
Sea Level:	140 - 200 m
Soil:	lime large gravel large

Vineyard Site:

Die biodynamischen Trauben stammen aus mehreren Rieden, die in verschiedenen Abschnitten sowohl steinig-kieselig als auch kalkig sind. Das gibt den Trauben die unglaubliche Aromenvielfalt und führte geradewegs zum treffenden Namen :-)

Weather / Climate

Climate:	continental, pannonic
Average Rainfall Per	145 - 150 mm
Vintage:	

Cellar

Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	no
Mash Fermentation:	Semi Carbonic fermentation Stems: 100 % concrete egg 4 day(s) 100 % Carbonic fermentation Stems: 100 % barrel 4 day(s) 20 %
Fermentation:	spontaneous big oak barrel 1000 - 2000 L 13 - 15 day(s)
Filter:	unfiltered
Maturing:	concrete egg 1000 L large wooden barrel 2000 L used barrel 8 month(s)
Bottling:	DIAM Lot Number: L-FLR23

Data



Fru
rot

Wine Type: Still wine | red | dry

Alcohol: 12.5 %

Residual Sugar: 0.7 g/l

Acid: 5.9 g/l

Certificates: respect - BIODYN

Allergens: sulfites

Drinking Temperature: 12 - 14 °C

Aging Potential: high (15 years)

Optimum Drinking Year: 2024 - 2034

Product Codes

EAN: 912003505596 5

EAN / carton 6: 912003505597 2