



Fruitloops rot 2023

CLAUS PREISINGER

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

Vineyard

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 ungläubliche Aromenvielfalt und führte geradewegs zum treffenden Namen :-)

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

Weather / Climate

Average Rainfall Per	145 - 150 mm
Vintage:	

Harvest and Maturing

Harvest:	handpicked
Grape Sorting:	manual
Malolactic Fermentation:	yes
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
Sulfur Added:	no



Maturing: concrete egg | 1000 L
large wooden barrel | 2000 L | used barrel | 8 month(s)

Bottling: DIAM | Lot Number: L-FLR23

Product Codes

EAN: 912003505596 5

EAN / carton 6: 912003505597 2