



CLAUS PREISINGER

Fruitloops weiss 2023

Origin:	Austria, Burgenland
Quality grade:	Bio-Wein aus Österreich
Site:	Vineyard Selection
Site Type:	hillside
Varietal:	Scheurebe 50 % Furmint 25 % Riesling 25 %
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

Average Rainfall Per 145 - 150 mm

Vintage:

Cellar

Harvest:	handpicked
Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	no
Mazeration:	7 day(s)
Mash Fermentation:	Semi Carbonic fermentation Stems: 100 % amphora 4 day(s) 100 % Carbonic fermentation Stems: 100 % 4 day(s) 20 %
Fermentation:	spontaneous amphora 1000 - 2000 L 13 - 15 day(s)
Filter:	unfiltered
Maturing:	amphora 1000 L large wooden barrel 2000 L used barrel 8 month(s) amphora 1000 L 8 month(s)
Bottling:	DIAM Lot Number: L-FLW23

Data

Wine Type:	Still wine white dry
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Claus Preisinger | Goldbergstraße 60 | 7122 Gols | Austria

wein@clauspreisinger.at | www.clauspreisinger.at | www.instagram.com/c__laus/ | 

Alcohol:	11.5 %
Residual Sugar:	0.7 g/l
Acid:	6.1 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:	912003505565 1
EAN / carton 6:	912003505566 8