



# Fruitloops weiss 2023

CLAUS PREISINGER

|                                  |                                                                                                                                                                                                                                                |
|----------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Origin:</b>                   | Austria, Burgenland                                                                                                                                                                                                                            |
| <b>Quality grade:</b>            | Bio-Wein aus Österreich                                                                                                                                                                                                                        |
| <b>Site:</b>                     | Vineyard Selection                                                                                                                                                                                                                             |
| <b>Site Type:</b>                | hillside                                                                                                                                                                                                                                       |
| <b>Varietal:</b>                 | Scheurebe 50 %<br>Furmint 25 %<br>Riesling 25 %                                                                                                                                                                                                |
| <b>Geographical Orientation:</b> | south east, south, south west                                                                                                                                                                                                                  |
| <b>Sea Level:</b>                | 140 - 200 m                                                                                                                                                                                                                                    |
| <b>Soil:</b>                     | lime   large<br>gravel   large                                                                                                                                                                                                                 |
| <b>Vineyard Site:</b>            | Die biodynamischen Trauben stammen aus mehreren Rieden, die in verschieden<br>Abschnitten sowohl steinig-kieselig als auch kalkig sind. Das gibt den Trauben die<br>unglaubliche Aromenvielfalt und führte geradewegs zum treffenden Namen :-) |

## Weather / Climate

|                             |                       |
|-----------------------------|-----------------------|
| <b>Climate:</b>             | continental, pannonic |
| <b>Average Rainfall Per</b> | 145 - 150 mm          |
| <b>Vintage:</b>             |                       |

## Cellar

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

## Data

|                        |                          |
|------------------------|--------------------------|
| <b>Wine Type:</b>      | Still wine   white   dry |
| <b>Alcohol:</b>        | 11.5 %                   |
| <b>Residual Sugar:</b> | 0.7 g/l                  |
| <b>Acid:</b>           | 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