



## CLAUS PREISINGER

San  
Laur  
Ance  
202

Origin:	Austria, Burgenland
Quality grade:	Perlwein aus Österreich
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	St. Laurent 100 %   16 - 26 years 4000 - 6000 plants/ha   5000 - 7000 liter/ha
Geographical Orientation:	south west
Sea Level:	160 m
Soil:	gravel   large lime   little black earth   little



### Weather / Climate

Climate: pannonic

### Cellar

Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	no
Whole Grape Pressing:	yes
Fermentation:	spontaneous stainless steel tank   1000 L   7 day(s) bottle
Filter:	unfiltered
Disgorgement:	warm   manual Storage Time: 6 months
Riddling:	manual
Bottling:	crone cap

### Data

Wine Type:	Pet Nat   rose   dry
Alcohol:	9.5 %
Certificates:	respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	medium (6 years)



**Optimum Drinking Year:** 2024 - 2029

## Product Codes

**EAN:** 912003505583 5

**EAN / carton 6:** 912003505584 2