



## CLAUS PREISINGER

Origin:	Austria, Burgenland
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Grüner Veltliner 70 % apple 30 %
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
Whole Grape Pressing:	yes
Fermentation:	spontaneous Grüner Veltliner   stainless steel tank   70 % apple + quince   stainless steel tank   30 % bottle   6 month(s)
Filter:	unfiltered
Disgorgement:	warm   manual Storage Time: 6 months
Riddling:	manual
Sulfur Added:	no
Bottling:	crone cap

### Data

Wine Type:	Semi-sparkling wine   white   dry
Alcohol:	9.5 %
Residual Sugar:	0.7 g/l
Acid:	4.3 g/l
Certificates:	respect - BIODYN
Allergens:	sulfites



Sun  
Cid  
Up  
202

<b>Drinking Temperature:</b>	<b>8 - 10 °C</b>
<b>Aging Potential:</b>	<b>5 years</b>
<b>Optimum Drinking Year:</b>	<b>2024 - 2027</b>

## Product Codes

<b>EAN:</b>	<b>912003505594 1</b>
<b>EAN / carton 6:</b>	<b>912003505595 8</b>