



CLAUS PREISINGER

Origin:	Austria, Burgenland
Quality grade:	Bio-Landwein aus Österreich
Site:	Goldberg
Site Type:	hillside
Varietal:	Blaufränkisch 100 % 31 years 6000 plants/ha 2500 liter/ha
Geographical Orientation:	south east
Sea Level:	180 m
Soil:	slate large lime medium



Weather / Climate

Climate: pannonic

Cellar

Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	no
Whole Grape Pressing:	yes Blaufränkisch
Fermentation:	spontaneous Blaufränkisch amphora 1000 L
Filter:	unfiltered
Maturing:	amphora 1000 L 7 month(s) Blaufränkisch
Bottling:	DIAM Lot Number: L-DOPE24



Data

Wine Type:	Still wine rose dry
Alcohol:	12 %
Residual Sugar:	0.7 g/l
Acid:	6 g/l
Certificates:	respect - BIODYN, LACON
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	medium (7 years)
Optimum Drinking Year:	2025 - 2031

Product Codes

EAN: 912003505598 9

EAN / carton 6: 912003505599 6