



CLAUS PREISINGER

Puszta Blanca! N.V.

Origin:	Austria, Burgenland
Quality grade:	Wein aus Österreich
Site Type:	hillside
Varietal:	Weißburgunder 70 % 25 years Muskat-Ottonel 30 %
Geographical Orientation:	south west
Soil:	calcareous

Cellar

Harvest:	handpicked
Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	yes
Whole Grape Pressing:	partly
Fermentation:	spontaneous concrete egg 1700 L big oak barrel 1000 - 2000 L used barrel
Filter:	unfiltered
Maturing:	steel tank
Bottling:	DIAM Lot Number: 2592/25

Data

Wine Type:	Still wine white dry
Alcohol:	11.5 %
Residual Sugar:	1 g/l
Acid:	5.3 g/l
Certificates:	organic
Allergens:	sulfites

Product Codes

EAN:	912003505626 9
EAN / carton 6:	912003505627 6

