



## CLAUS PREISINGER

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

### Weather / Climate

Climate: pannonic

### Cellar

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



Pus  
Bl  
N.V