



CLAUS PREISINGER

Rozsa Libre! N.V.

Origin:	Austria, Burgenland
Quality grade:	Bio-Wein aus Österreich
Site Type:	hillside
Varietal:	Pinot Noir 40 % St. Laurent 60 %
Geographical Orientation:	south west
Soil:	calcareous

Cellar

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	yes
Whole Grape Pressing:	yes
Filter:	unfiltered
Maturing:	#1 50 % concrete egg 1700 L #2 oak barrel 2000 L used barrel
Bottling:	DIAM Lot Number: 2894/25 SO2 added: 10 mg

Data

Wine Type:	Still wine rose dry
Alcohol:	11 %
Residual Sugar:	1 g/l
Acid:	6.3 g/l
Certificates:	organic
Allergens:	sulfites

Product Codes

EAN:	912003505628 3
EAN / carton 6:	912003505629 0

