



# Bonsai 2021

CLAUS PREISINGER

<b>Origin:</b>	Austria, Neusiedlersee, Gols
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site:</b>	Rosenberg
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Blaufränkisch 100 %   22 years 9000 plants/ha
<b>Soil:</b>	gravel black earth

## Weather / Climate

<b>Climate:</b>	pannonic
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## Cellar

<b>Harvest:</b>	handpicked   beginning/september
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	no
<b>Mash Fermentation:</b>	Blaufränkisch   Carbonic fermentation   Stems: 0 %   open fermentation vat   3 day(s)   100 %
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	large wooden barrel   1000 L   used barrel   6 month(s)
<b>Bottling:</b>	natural cork

## Data

<b>Wine Type:</b>	still wine   red   dry
<b>Alcohol:</b>	12 %
<b>Residual Sugar:</b>	1 g/l
<b>Alcohol:</b>	5.4 %
<b>Certificates:</b>	respect - BIODYN
<b>Allergens:</b>	sulfites

## Product Codes

<b>EAN:</b>	912003505395 4
<b>EAN / carton 6:</b>	912003505396 1

