



# Bonsai 2022

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 %   23 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
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	no
<b>Skin Contact:</b>	2 day(s)
<b>Mash Fermentation:</b>	Blaufränkisch   Carbonic fermentation   Stems: 0 %   open fermentation vat   1000 - 1200 L   2 - 3 day(s)   100 %
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	large wooden barrel   1000 L   used barrel   9 month(s)
<b>Bottling:</b>	natural cork   Lot Number: L-Bonsai22

## Data

<b>Wine Type:</b>	still wine   red   dry
<b>Alcohol:</b>	11.5 %
<b>Residual Sugar:</b>	0.7 g/l
<b>Acid:</b>	5.7 g/l
<b>Certificates:</b>	respect - BIODYN
<b>Allergens:</b>	sulfites

## Product Codes

<b>EAN:</b>	912003505518 7
<b>EAN / carton 6:</b>	912003505519 4

