



# Fruitloops weiss 2022

CLAUS PREISINGER

<b>Origin:</b>	Austria, Burgenland
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site:</b>	Vineyard Selection
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Scheurebe 50 % Furmint 25 % Riesling 25 %
<b>Geographical Orientation:</b>	south east, south, south west
<b>Sea Level:</b>	140 - 200 m
<b>Soil:</b>	lime   large gravel   large

## Vineyard Site:

Die biodynamischen Trauben stammen aus mehreren Rieden, die in verschiedenen Abschnitten sowohl steinig-kieselig als auch kalkig sind. Das gibt den Trauben die unglaubliche Aromenvielfalt und führte geradewegs zum treffenden Namen :-)

## Weather / Climate

<b>Climate:</b>	continental, pannonic
<b>Average Rainfall Per</b>	145 - 150 mm
<b>Vintage:</b>	

## Cellar

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	manual
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	no
<b>Maceration:</b>	3 day(s)
<b>Mash Fermentation:</b>	Semi Carbonic fermentation   Stems: 100 %   amphora   4 day(s)   100 % Carbonic fermentation   Stems: 100 %   4 day(s)   20 %
<b>Fermentation:</b>	spontaneous amphora   1000 - 2000 L   13 - 15 day(s)
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	amphora   1000 L large wooden barrel   2000 L   used barrel   8 month(s) amphora   1000 L   8 month(s)
<b>Bottling:</b>	DIAM   Lot Number: L-FLW22

## Data

<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	11.5 %
<b>Residual Sugar:</b>	0.7 g/l
<b>Acid:</b>	6 g/l



**Certificates:** respect - BIODYN

**Allergens:** sulfites

**Drinking Temperature:** 12 - 14 °C

**Aging Potential:** high (15 years)

**Optimum Drinking Year:** 2023 - 2033

## Product Codes

**EAN:** 912003505528 6

**EAN / carton 6:** 912003505529 3