



# Ordinaire 2022

CLAUS PREISINGER

<b>Origin:</b>	Austria, Burgenland
<b>Quality grade:</b>	Perlwein aus Österreich
<b>Site:</b>	Vineyard selection
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Blaufränkisch 10 % Pinot Noir 90 %
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	180 m
<b>Soil:</b>	lime gravel   large

## Weather / Climate

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

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	manual
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	no
<b>Mash Fermentation:</b>	Pinot Noir   Carbonic fermentation   Stems: 100 %   open fermentation vat   5 day(s)   50 %
<b>Fermentation:</b>	spontaneous steel tank   3 day(s)
<b>Filter:</b>	unfiltered
<b>Disgorgement:</b>	warm   manual Storage Time: 5 months
<b>Riddling:</b>	manual
<b>Maturing:</b>	bottle
<b>Bottling:</b>	crone cap

## Data

<b>Wine Type:</b>	Pet Nat   rose   dry
<b>Alcohol:</b>	11 %
<b>Residual Sugar:</b>	5.5 g/l
<b>Acid:</b>	5.7 g/l
<b>Certificates:</b>	respect - BIODYN
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	medium (4 years)
<b>Optimum Drinking Year:</b>	2022 - 2024

## Product Codes

<b>EAN:</b>	912003505493 7
<b>EAN / carton 6:</b>	912003505494 4

