



Sankt Laurent Ancestral 2023

CLAUS PREISINGER

Origin:	Austria, Burgenland
Quality grade:	Perlwein aus Österreich
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	St. Laurent 100 % 16 - 26 years 4000 - 6000 plants/ha 5000 - 7000 liter/ha
Geographical Orientation:	south west
Sea Level:	160 m
Soil:	gravel large lime little black earth little

Weather / Climate

Climate: pannonic

Cellar

Harvest:	handpicked
Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	no
Whole Grape Pressing:	yes
Fermentation:	spontaneous stainless steel tank 1000 L 7 day(s) bottle
Filter:	unfiltered
Disgorgement:	warm manual Storage Time: 6 months
Riddling:	manual
Bottling:	crone cap

Data

Wine Type:	Pet Nat rose dry
Alcohol:	9.5 %
Certificates:	respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	medium (6 years)
Optimum Drinking Year:	2024 - 2029

Product Codes

EAN:	912003505583 5
EAN / carton 6:	912003505584 2

