



Blaufränkisch ERDELUFTGRASUNDREBEN 2017

CLAUS PREISINGER

Origin:	Austria, Burgenland
Quality grade:	Österreichischer Landwein
Site:	Edelgraben, Breitenbrunn Leithagebirge
Site Type:	hilly land
Varietal:	Blaufränkisch 100 % 30 years 5000 plants/ha 2500 liter/ha
Geographical Orientation:	south east
Sea Level:	170 - 220 m
Soil:	lime large slate medium

Vineyard Site:

The biodynamic grapes for ErDELUftGRASundreBEN come from a vineyard with an interesting name that is located on the south-eastern slope of the mountains to the west of Lake Neusiedl.

Weather / Climate

Climate: pannonic

Cellar


Harvest:	handpicked middle/september
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	no
Mash Fermentation:	Semi Carbonic fermentation Stems: 0 % amphora 1000 L 14 day(s) 50 % Carbonic fermentation Stems: 100 % amphora 1000 L 14 day(s) 50 %
Filter:	unfiltered
Maturing:	amphora 1000 L 8 month(s)
Time on the Full Yeast:	8 month(s)
Bottling:	natural cork beginning/june 2018

Data

Wine Type:	still wine red dry
Alcohol:	13 %
Acid:	5.8 g/l
Residual Sugar:	1.2 g/l
Certificates:	respect - BIODYN, LACON
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2020 - 2030



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Product Codes

EAN: 912003505273 5

EAN / carton 6: 912003505278 0