



# Buehl 2016



CLAUS PREISINGER

<b>Origin:</b>	Austria, Burgenland
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Buehl, Weiden am See
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Blaufränkisch 100 %   36 - 51 years 5000 plants/ha   3000 liter/ha
<b>Geographical Orientation:</b>	south west
<b>Sea Level:</b>	145 - 170 m
<b>Soil:</b>	lime   large gravel   large sandy loam   large

## Vineyard Site:

The Buehl is the highest and steepest slope on the eastern shore of Lake Neusiedl. Its South-West exposition allows the grapes to ripen very early. The soil is mostly sandy loam with high part of gravel with limestone.

## Weather / Climate

**Climate:** pannonic

## Cellar


<b>Harvest:</b>	handpicked   middle/september
<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	no
<b>Mash Fermentation:</b>	Semi Carbonic fermentation   Stems: 0 %   open fermentation vat   10 day(s)   70 % Carbonic fermentation   Stems: 100 %   open fermentation vat   10 day(s)   30 %
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	oak barrel   500 L   used barrel   10 month(s)
<b>Time on the Full Yeast:</b>	10 month(s)
<b>Bottling:</b>	natural cork   beginning/march 2018   Lot Number: N 18723/19

## Data

<b>Wine Type:</b>	still wine   red   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	6.5 g/l
<b>Total Sulfur:</b>	< 20 mg
<b>Certificates:</b>	respect - BIODYN
<b>Allergens:</b>	sulfites



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<b>Drinking Temperature:</b>	15 - 17 °C
<b>Aging Potential:</b>	high (20 years)
<b>Optimum Drinking Year:</b>	2021 - 2036