



CLAUS PREISINGER

Origin:	Austria, Burgenland
Quality grade:	Österreichischer Qualitätswein
Site:	Buehl, Weiden am See
Site Type:	hillside
Varietal:	Blaufränkisch 100 % 35 - 50 years 5000 plants/ha 3000 liter/ha
Geographical Orientation:	south west
Sea Level:	145 - 170 m
Soil:	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

Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	no
Mash Fermentation:	Semi Carbonic fermentation Stems: 0 % open fermentation vat 10 day(s) 70 % Carbonic fermentation Stems: 100 % open fermentation vat 10 day(s) 30 %
Filter:	unfiltered
Maturing:	oak barrel 500 L used barrel 10 month(s)
Time on the Full Yeast:	10 month(s)
Bottling:	natural cork beginning/october 2016 Lot Number: N 12203/18

Data

Wine Type: Still wine | red | dry



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Alcohol:	13 %
Acid:	5.6 g/l
Residual Sugar:	1 g/l
Total Sulfur:	< 9 mg
Free Sulfur:	< 23 mg
Certificates:	respect - BIODYN, LACON
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2020 - 2035

Product Codes

EAN:	912003505262 9
EAN / carton 6:	912003505269 8