



# Blaufränkisch ERDELUFTGRASUNDREBEN 2017

CLAUS PREISINGER

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

<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 %   amphora   1000 L   14 day(s)   50 % Carbonic fermentation   Stems: 100 %   amphora   1000 L   14 day(s)   50 %
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	amphora   1000 L   8 month(s)
<b>Time on the Full Yeast:</b>	8 month(s)
<b>Bottling:</b>	natural cork   beginning/june 2018

## Data

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



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INSTITUT

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## Product Codes

**EAN:** 912003505273 5

**EAN / carton 6:** 912003505278 0