



## CLAUS PREISINGER

Origin:	Austria, Burgenland
Quality grade:	Österreichischer Qualitätswein
Site:	Buehl, Weiden am See
Site Type:	hillside
Varietal:	Blaufränkisch 100 %   36 - 51 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/march 2018   Lot Number: N 18723/19

### Data

Wine Type: Still wine | red | dry



<b>Alcohol:</b>	<b>13 %</b>
<b>Residual Sugar:</b>	<b>1 g/l</b>
<b>Acid:</b>	<b>6.5 g/l</b>
<b>Total Sulfur:</b>	<b>&lt; 20 mg</b>
<b>Certificates:</b>	<b>respect - BIODYN</b>
<b>Allergens:</b>	<b>sulfites</b>
<b>Drinking Temperature:</b>	<b>15 - 17 °C</b>
<b>Aging Potential:</b>	<b>high (20 years)</b>
<b>Optimum Drinking Year:</b>	<b>2021 - 2036</b>