



Buehl 2016



CLAUS PREISINGER

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| 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

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| Harvest: | handpicked middle/september |
| 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

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| Wine Type: | Still wine red dry |
| Alcohol: | 13 % |
| Residual Sugar: | 1 g/l |
| Acid: | 6.5 g/l |
| Total Sulfur: | < 20 mg |
| Certificates: | respect - BIODYN |
| Allergens: | sulfiten |



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| Drinking Temperature: | 15 - 17 °C |
| Aging Potential: | high (20 years) |
| Optimum Drinking Year: | 2021 - 2036 |