



CLAUS PREISINGER

Buehl 2017



Origin:	Austria, Burgenland
Quality grade:	Österreichischer Qualitätswein
Site:	Buehl, Weiden am See
Site Type:	hillside
Varietal:	Blaufränkisch 100 % 37 - 52 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.

Cellar

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 11 month(s)
Time on the Full Yeast:	11 month(s)
Bottling:	natural cork

Data

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	6.1 g/l
Total Sulfur:	< 10 mg
Certificates:	respect - BIODYN
Allergens:	sulfites



Drinking Temperature:	15 - 17 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2022 - 2037