



CLAUS PREISINGER

Grüner Veltliner ErDELuftGRAsundreBEN 2017



Origin:	Austria, Burgenland
Quality grade:	Wein aus Österreich
Site:	Edelgraben, Breitenbrunn Leithagebirge
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 % 36 years 5000 plants/ha 3500 liter/ha
Geographical Orientation:	south east
Sea Level:	170 - 220 m
Soil:	lime large slate little

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.

Cellar

Harvest:	handpicked
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 0 % squashed Stems: 0 % squashed Stems: 0 % squashed Stems: 0 %
Fermentation:	spontaneous amphora 4 month(s)
Second Fermentation:	Yeast Type: selected yeast
Maturing:	amphora 4 month(s)
Time on the Full Yeast:	4
Time on the Fine Yeast:	4

Data

Wine Type:	Still wine white dry
Alcohol:	12.1 %
Acid:	5.4 g/l
Residual Sugar:	1 g/l
Certificates:	respect - BIODYN, LACON
Allergens:	sulfites
Aging Potential:	high (15 years)
Optimum Drinking Year:	2021 - 2031



Product Codes

EAN: 912003505254 4

EAN / carton 6: 912003505268 1