



CLAUS PREISINGER

Grüner Veltliner ErDELuftGRAsundreBEN 2018



Origin:	Austria, Burgenland
Quality grade:	Wein aus Österreich
Site:	Edelgraben, Breitenbrunn Leithagebirge
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 % 37 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 end/august
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	no
Mash Fermentation:	Semi Carbonic fermentation Stems: 0 % amphora 1000 L 6 day(s) 80 % Carbonic fermentation Stems: 100 % amphora 1000 L 6 day(s) 20 %
Filter:	unfiltered
Maturing:	amphora 1000 L 8 month(s)
Time on the Full Yeast:	8 month(s)
Bottling:	natural cork beginning/june 2019

Data

Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	1 g/l
Acid:	6.2 g/l
Certificates:	respect - BIODYN, LACON
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	high (15 years)



Optimum Drinking Year: 2022 - 2032

Product Codes

EAN: 912003505317 6

EAN / carton 6: 912003505268 1