



Blaufränkisch
ERDE
2019

CLAUS PREISINGER

Origin:	Austria, Burgenland
Quality grade:	Österreichischer Landwein
Site:	Edelgraben, Breitenbrunn Leithagebirge
Site Type:	hilly land
Varietal:	Blaufränkisch 100 % 32 years 5000 plants/ha 2500 liter/ha
Geographical Orientation:	south east
Sea Level:	170 - 220 m
Soil:	lime large slate medium



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.

Weather / Climate

Climate: pannonic

Cellar

Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	no
Mash Fermentation:	Semi Carbonic fermentation Stems: 0 % amphora 1000 L 14 day(s) 50 % Carbonic fermentation Stems: 100 % amphora 1000 L 14 day(s) 50 %
Filter:	unfiltered
Maturing:	amphora 1000 L 8 month(s)
Bottling:	natural cork

Data

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Residual Sugar:	1.2 g/l
Acid:	0 g/l



lacon
INSTITUT

Certificates: respect - BIODYN, LACON

Allergens: sulfites

Drinking Temperature: 15 - 17 °C

Aging Potential: high (15 years)

Optimum Drinking Year: 2022 - 2032

Product Codes

EAN: 912003505273 5

EAN / carton 6: 912003505278 0