



CLAUS PREISINGER

## Grüner Veltiner ERDELUFTGRASUNDREBEN 2019



|                                  |                                                                     |
|----------------------------------|---------------------------------------------------------------------|
| <b>Origin:</b>                   | Austria, Burgenland                                                 |
| <b>Quality grade:</b>            | Wein aus Österreich                                                 |
| <b>Site:</b>                     | Edelgraben, Breitenbrunn Leithagebirge                              |
| <b>Site Type:</b>                | hilly land                                                          |
| <b>Varietal:</b>                 | Grüner Veltliner 100 %   38 years<br>5000 plants/ha   3500 liter/ha |
| <b>Geographical Orientation:</b> | south east                                                          |
| <b>Sea Level:</b>                | 170 - 220 m                                                         |
| <b>Soil:</b>                     | lime   large<br>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

|                                 |                                                                                                                                                                 |
|---------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Harvest:</b>                 | handpicked                                                                                                                                                      |
| <b>Grape Sorting:</b>           | manual                                                                                                                                                          |
| <b>Fermentation:</b>            | spontaneous                                                                                                                                                     |
| <b>Malolactic Fermentation:</b> | yes                                                                                                                                                             |
| <b>Sulfur Added:</b>            | no                                                                                                                                                              |
| <b>Mash Fermentation:</b>       | Semi Carbonic fermentation   Stems: 0 %   amphora  <br>1000 L   6 day(s)   80 %<br>Carbonic fermentation   Stems: 100 %   amphora   1000 L<br>  6 day(s)   20 % |
| <b>Filter:</b>                  | unfiltered                                                                                                                                                      |
| <b>Maturing:</b>                | amphora   1000 L   8 month(s)                                                                                                                                   |
| <b>Bottling:</b>                | natural cork                                                                                                                                                    |

### Data

|                               |                          |
|-------------------------------|--------------------------|
| <b>Wine Type:</b>             | Still wine   white   dry |
| <b>Alcohol:</b>               | 12 %                     |
| <b>Acid:</b>                  | 7.1 g/l                  |
| <b>Residual Sugar:</b>        | 1 g/l                    |
| <b>Certificates:</b>          | respect - BIODYN, LACON  |
| <b>Allergens:</b>             | sulfites                 |
| <b>Drinking Temperature:</b>  | 14 - 16 °C               |
| <b>Aging Potential:</b>       | high (15 years)          |
| <b>Optimum Drinking Year:</b> | 2023 - 2033              |



## Product Codes

**EAN:** 912003505389 3

**EAN / carton 6:** 912003505390 9