



Blaufränkisch
ERDE
2021

CLAUS PREISINGER

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|---------------------------|--|
| Origin: | Austria, Burgenland |
| Quality grade: | Österreichischer Landwein |
| Site: | Edelgraben, Breitenbrunn Leithagebirge |
| Site Type: | hilly land |
| Varietal: | Blaufränkisch 100 % 34 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

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|--------------------------|---|
| Grape Sorting: | manual |
| Fermentation: | spontaneous |
| Malolactic Fermentation: | yes |
| Sulfur Added: | no |
| Skin Contact: | 4 day(s) |
| Mash Fermentation: | Semi Carbonic fermentation Stems: 50 % amphora 1000 L 4 day(s) 50 % Carbonic fermentation Stems: 100 % amphora 1000 L 14 day(s) 50 % |
| Filter: | unfiltered |
| Maturing: | 50 % amphora 1000 L 8 month(s) Blaufränkisch 50 % large wooden barrel 1000 L 6 month(s) Blaufränkisch |
| Bottling: | natural cork Lot Number: L-BFEG21 |

Data

Wine Type: Still wine | red | dry



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|-------------------------------|-------------------------|
| Alcohol: | 12.5 % |
| Residual Sugar: | 1 g/l |
| Acid: | 5.3 g/l |
| Certificates: | respect - BIODYN |
| Allergens: | sulfites |
| Drinking Temperature: | 15 - 17 °C |
| Aging Potential: | high (15 years) |
| Optimum Drinking Year: | 2024 - 2034 |

Product Codes

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|------------------------|-----------------------|
| EAN: | 912003505462 3 |
| EAN / carton 6: | 912003505476 0 |