



Grüne
ERDE
2021



CLAUS PREISINGER

Origin:	Austria, Burgenland
Quality grade:	Bio-Wein aus Österreich
Site:	Edelgraben, Breitenbrunn Leithagebirge
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 % 40 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.

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 6 day(s) 80 % Carbonic fermentation Stems: 100 % amphora 1000 L 6 day(s) 20 %
Filter:	unfiltered
Maturing:	large wooden barrel 1000 L 20 month(s)
Bottling:	natural cork Lot Number: L-GV21

Data

Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	0.7 g/l
Acid:	6.5 g/l



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Certificates: respect - BIODYN, LACON

Allergens: sulfites

Drinking Temperature: 14 - 16 °C

Aging Potential: high (15 years)

Optimum Drinking Year: 2025 - 2035

Product Codes

EAN: 912003505514 9

EAN / carton 6: 912003505515 6