



Blauf  
ERDE  
2022

## CLAUS PREISINGER

Origin:	Austria, Burgenland
Quality grade:	Österreichischer Landwein
Site:	Edelgraben, Breitenbrunn Leithagebirge
Site Type:	hilly land
Varietal:	Blaufränkisch 100 %   35 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
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-BFEG22

### Data

Wine Type: Still wine | red | dry



<b>Alcohol:</b>	<b>11.5 %</b>
<b>Residual Sugar:</b>	<b>0.7 g/l</b>
<b>Acid:</b>	<b>6.7 g/l</b>
<b>Certificates:</b>	<b>respect - BIODYN</b>
<b>Allergens:</b>	<b>sulfites</b>
<b>Drinking Temperature:</b>	<b>15 - 17 °C</b>
<b>Aging Potential:</b>	<b>high (15 years)</b>
<b>Optimum Drinking Year:</b>	<b>2025 - 2035</b>

## Product Codes

<b>EAN:</b>	<b>912003505548 4</b>
<b>EAN / carton 6:</b>	<b>912003505549 1</b>