



# Blaufränkisch ERDELUFTGRASUNDREBEN 2022

CLAUS PREISINGER

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

## Vineyard

### 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.


<b>Origin:</b>	Austria, Burgenland
<b>Quality grade:</b>	Österreichischer Landwein
<b>Site:</b>	Edelgraben, Breitenbrunn Leithagebirge
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Blaufränkisch 100 %   35 years 5000 plants/ha   2500 liter/ha
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	170 - 220 m
<b>Soil:</b>	lime   large slate   medium

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	Semi Carbonic fermentation   Stems: 50 %   amphora   1000 L   4 day(s)   50 % Carbonic fermentation   Stems: 100 %   amphora   1000 L   14 day(s)   50 %
<b>Skin Contact:</b>	4 day(s)
<b>Filter:</b>	unfiltered
<b>Sulfur Added:</b>	no
<b>Maturing:</b>	50 %   amphora   1000 L   8 month(s)   Blaufränkisch 50 %   large wooden barrel   1000 L   6 month(s)   Blaufränkisch
<b>Bottling:</b>	natural cork   Lot Number: L-BFEG22



Claus Preisinger | Goldbergstraße 60 | 7122 Gols | Austria

wein@clauspreisinger.at | www.clauspreisinger.at | www.instagram.com/c\_\_laus/ | 

## Product Codes

**EAN:** 912003505548 4

**EAN / carton 6:** 912003505549 1