



Grüne
ERDE
2022



CLAUS PREISINGER

| | |
|---------------------------|---|
| Origin: | Austria, Burgenland |
| Quality grade: | Bio-Wein aus Österreich |
| Site: | Edelgraben, Breitenbrunn Leithagebirge |
| Site Type: | hilly land |
| Varietal: | Grüner Veltliner 100 % 41 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 |

Data

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|-----------------------|--------------------------|
| Wine Type: | Still wine white dry |
| Certificates: | respect - BIODYN, LACON |
| Allergens: | sulfites |
| Drinking Temperature: | 14 - 16 °C |



Aging Potential: high (15 years)

Optimum Drinking Year: 2026 - 2036

Product Codes

EAN: 912003505514 9

EAN / carton 6: 912003505515 6