



CLAUS PREISINGER

Grüner Veltliner ERDELUFTGRASUNDREBEN 2022



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

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.

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

Harvest and Maturing

Harvest:	handpicked
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
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
Sulfur Added:	no
Maturing:	large wooden barrel 1000 L 20 month(s)
Bottling:	natural cork

Product Codes

EAN:	912003505514 9
EAN / carton 6:	912003505515 6

