



CLAUS PREISINGER

# Weißburgunder ERDELUFTGRASUNDREBEN 2022



<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	11 %
<b>Residual Sugar:</b>	0.9 g/l
<b>Acid:</b>	6.7 g/l
<b>Certificates:</b>	respect - BIODYN, LACON
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	high (15 years)
<b>Optimum Drinking Year:</b>	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.

<b>Origin:</b>	Austria, Burgenland
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site:</b>	Edelgraben, Breitenbrunn Leithagebirge
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Weißburgunder 100 %   41 years 5000 plants/ha   3500 liter/ha
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	170 - 220 m
<b>Soil:</b>	lime   large slate   large

## 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: 0 %   amphora   1000 L   5 day(s)   80 % Carbonic fermentation   Stems: 100 %   amphora   1000 L   5 day(s)   20 %
<b>Filter:</b>	unfiltered
<b>Sulfur Added:</b>	no
<b>Maturing:</b>	amphora   1000 L   4 month(s) large wooden barrel   1200 L   10 month(s)
<b>Bottling:</b>	natural cork   Lot Number: L-WB22

## Product Codes



lacon  
INSTITUT

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EAN: 912003505535 4

EAN / carton 6: 912003505536 1