



Blauf  
ERDE  
2023

## CLAUS PREISINGER

Origin:	Austria, Burgenland
Quality grade:	Österreichischer Landwein
Site:	Edelgraben, Breitenbrunn Leithagebirge
Site Type:	hilly land
Varietal:	Blaufränkisch 100 %   36 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 %   concrete tank   1000 L   4 day(s)   100 % Carbonic fermentation   Stems: 100 %   amphora   1000 L   14 day(s)   50 %
Filter:	unfiltered
Maturing:	50 %   oak barrel   1000 L   8 month(s)   Blaufränkisch 50 %   large wooden barrel   1000 L   6 month(s)   Blaufränkisch
Bottling:	natural cork   March 20, 2025   Lot Number: L-BFEG23 SO2 added: 15 mg



## Data

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	12 %
<b>Residual Sugar:</b>	0.7 g/l
<b>Acid:</b>	6.1 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>	2026 - 2036

## Product Codes

<b>EAN:</b>	912003505600 9
<b>EAN / carton 6:</b>	912003505601 6