



Blaufränkisch ERDELUFTGRASUNDREBEN 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

Harvest:	handpicked
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

Wine Type:	Still wine red dry
Alcohol:	12 %
Residual Sugar:	0.7 g/l
Acid:	6.1 g/l
Certificates:	respect - BIODYN
Allergens:	sulfites



Drinking Temperature:	15 - 17 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2026 - 2036

Product Codes

EAN:	912003505600 9
EAN / carton 6:	912003505601 6