



CLAUS PREISINGER

## Triple B 2023



|                                  |                                                                       |
|----------------------------------|-----------------------------------------------------------------------|
| <b>Origin:</b>                   | Austria, Burgenland                                                   |
| <b>Quality grade:</b>            | Bio-Landwein aus Österreich                                           |
| <b>Site:</b>                     | Buehl, Weiden am See                                                  |
| <b>Site Type:</b>                | hillside                                                              |
| <b>Varietal:</b>                 | Blaufränkisch 100 %   43 - 58 years<br>5000 plants/ha   3000 liter/ha |
| <b>Geographical Orientation:</b> | south west                                                            |
| <b>Sea Level:</b>                | 145 - 170 m                                                           |
| <b>Soil:</b>                     | lime   large<br>gravel   large<br>sandy loam   large                  |

### Vineyard Site:

The Buehl is the highest and steepest slope on the eastern shore of Lake Neusiedl. Its South-West exposition allows the grapes to ripen very early. The soil is mostly sandy loam with high part of gravel with limestone.

### Cellar

|                                 |                                                                                                                                                                                             |
|---------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Harvest:</b>                 | handpicked                                                                                                                                                                                  |
| <b>Grape Sorting:</b>           | manual                                                                                                                                                                                      |
| <b>Fermentation:</b>            | spontaneous                                                                                                                                                                                 |
| <b>Malolactic Fermentation:</b> | yes                                                                                                                                                                                         |
| <b>Sulfur Added:</b>            | no                                                                                                                                                                                          |
| <b>Mash Fermentation:</b>       | Blaufränkisch   Semi Carbonic fermentation   Stems: 0 %  <br>stainless steel tank   10 day(s)   100 %<br>Carbonic fermentation   Stems: 100 %   open<br>fermentation vat   10 day(s)   30 % |
| <b>Filter:</b>                  | unfiltered                                                                                                                                                                                  |
| <b>Maturing:</b>                | large wooden barrel   1000 L   used barrel   6 month(s)                                                                                                                                     |
| <b>Bottling:</b>                | natural cork   Lot Number: L-TRI23                                                                                                                                                          |

### 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 g/l                  |
| <b>Total Sulfur:</b>         | <= 10 mg               |
| <b>Certificates:</b>         | respect - BIODYN       |
| <b>Allergens:</b>            | sulfites               |
| <b>Drinking Temperature:</b> | 15 - 17 °C             |



**Aging Potential:** high (20 years)

**Optimum Drinking Year:** 2028 - 2043

## Product Codes

**EAN:** 912003505604 7

**EAN / carton 6:** 912003505605 4