



## CLAUS PREISINGER

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

## Weather / Climate

Climate: pannonic

## Cellar

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

## Data

Wine Type:	Still wine   red   dry
Alcohol:	12 %



Residual Sugar:	0.7 g/l
Acid:	6 g/l
Total Sulfur:	<= 10 mg
Certificates:	respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2028 - 2043

## Product Codes

EAN:	912003505604 7
EAN / carton 6:	912003505605 4