



Triple B 2023



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

Harvest:	handpicked
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