CLAUS PREISINGER

# ERDELUFT... Pinot Blanc 2025

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|---|---|
| **Wine Type:** | Still wine \| white \| dry |
| **Certificates:** | respect - BIODYN, LACON |
| **Allergens:** | sulfites |
| **Drinking Temperature:** | 12 - 14 °C |
| **Aging Potential:** | high (15 years) |
| **Optimum Drinking Year:** | 2029 - 2039 |

## Vineyard

**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.

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| **Origin:** | Austria, Burgenland |
| **Quality grade:** | Bio-Wein aus Österreich |
| **Site:** | Edelgraben, Breitenbrunn Leithagebirge |
| **Site Type:** | hilly land |
| **Varietal** | Weißburgunder 100 % \| 44 years<br>5000 plants/ha \| 3500 liter/ha |
| **Geografical Orientation:** | south east |
| **Sea Level:** | 170 - 220 m |

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| **Soil** | lime \| large<br>slate \| large |

## Harvest and Maturing

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| **Harvest** | handpicked |
| **Grape Sorting:** | manual |
| **Fermentation:** | spontaneous |
| **Malolactic Fermentation:** | yes |
| **Mash Fermentation** | Semi Carbonic fermentation \| Stems: 0 % \| amphora \| 1000 L \| 5 day(s) \| 80 %<br>Carbonic fermentation \| Stems: 100 % \| amphora \| 1000 L \| 5 day(s) \| 20 % |
| **Filter** | unfiltered |
| **Sulfur Added:** | no |
| **Maturing** | amphora \| 1000 L \| 4 month(s)<br>large wooden barrel \| 1200 L \| 10 month(s) |
| **Bottling** | natural cork |

## Product Codes

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|---|---|
| **EAN:** | 912003505535 4 |
| **EAN / carton 6:** | 912003505536 1 |

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