



CLAUS PREISINGER

Blaufränkisch Kalkstein 2016



Origin:	Austria, Neusiedlersee
Quality grade:	Österreichischer Landwein
Site:	vineyard selection Leithagebirge
Site Type:	hilly land
Varietal:	Blaufränkisch 100 % 15 - 35 years 2500 - 4000 plants/ha 3000 - 7000 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	135 - 220 m
Soil:	lime large gravel little gravel little

Vineyard Site:

As his (new) name suggests, the grapes for this Zweigelt grow in preferred sites that are rich of pebble stone (= Kieselstein).

Weather / Climate

Average Rainfall Per 400 - 450 mm

Vintage:

Cellar

Harvest: handpicked | September 15 - October 7

Malolactic Fermentation: yes

Fermentation: spontaneous
open fermentation vat | 5 - 20 day(s) | 15 - 25 °C
wooden fermentation stand | used barrel | 5 - 20 day(s) |
15 - 25 °C
steel tank | 5 - 20 | 15 - 25 °C

Maturing: 10 % | small oak barrel | 500 L | used barrel | 6 month(s)
10 % | large wooden barrel | 1000 L | used barrel | 6
month(s)
80 % | large wooden barrel | 3500 L | used barrel | 6
month(s)

Time on the Full Yeast: 6 month(s)
6 month(s)
6 month(s)

Time on the Fine Yeast: 6 month(s)
6 month(s)
6 month(s)

Bottling: middle/april | 16000 bottles



lacon
INSTITUT

Claus Preisinger | Goldbergstraße 60 | 7122 Gols | Austria

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Data

Wine Type:	Still wine red dry
Alcohol:	12.2 %
Acid:	5.8 g/l
Residual Sugar:	1 g/l
Total Sulfur:	< 10 mg
Free Sulfur:	< 10 mg
Certificates:	respect - BIODYN, LACON
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2018 - 2028

Product Codes

EAN:	912003505217 9
EAN / carton 6:	912003505218 6