



CLAUS PREISINGER

KALKUNDKIESEL rot 2016



Origin:	Austria, Burgenland
Quality grade:	Wein aus Österreich
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	field blend - red 70 % 50 years 4000 plants/ha 3000 liter/ha field blend - white 30 %
Geographical Orientation:	south east, south, south west
Sea Level:	140 - 200 m
Soil:	lime large gravel large

Vineyard Site:

As the (new) name suggests the biodynamic grapes for this special blend origin from two types of premium sites around lake Neusiedl. Some are dominated by limestone (Kalk) others by pebbles (Kiesel).

Weather / Climate

Average Rainfall Per 145 - 150 mm

Vintage:

Cellar

Harvest: handpicked | September 7

Malolactic Fermentation: yes

Fermentation: spontaneous
open fermentation vat
amphora

Maturing: small wooden barrel | 500 L | used barrel | 6 month(s)

Time on the Full Yeast: 6 month(s)

Bottling: end/april

Data

Wine Type: Still wine | red | dry

Alcohol: 11.5 %

Acid: 5.6 g/l

Residual Sugar: 1 g/l

Total Sulfur: < 10 mg

Free Sulfur: < 10 mg

Certificates: respect - BIODYN, LACON

Allergens: sulfites



lacon
INSTITUT

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Aging Potential: medium (10 years)

Optimum Drinking Year: 2018 - 2025

Product Codes

EAN: 912003505214 8

EAN / carton 6: 912003505215 5