



CLAUS PREISINGER

Paradigma 2015



Origin:	Austria, Burgenland
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyardselection north side lake Neusiedl
Site Type:	hilly land
Varietal:	Blafränkisch 60 % 25 - 45 years 3000 - 7000 plants/ha 2500 - 4000 liter/ha Merlot 40 %
Geographical Orientation:	south east, south, south west
Sea Level:	135 - 220 m
Soil:	lime large gravel large

Vineyard Site:

The biodynamic grapes come from very old vines in the Wagram in the Pannobile area. Only the best grapes from the oldest vines on the best slopes are grown.

Cellar

Harvest:	handpicked
Malolactic Fermentation:	yes
Fermentation:	spontaneous open fermentation vat 5 - 20 day(s) 15 - 25 °C wooden fermentation stand used barrel 5 - 20 15 - 25 °C steel tank 5 - 20 day(s) 15 - 25 °C
Maturing:	60 % small wooden barrel 500 L used barrel 8 month(s) 20 % large wooden barrel 1000 L used barrel 8 month(s) 20 % large wooden barrel 3500 L used barrel 8 month(s) steel tank 8 month(s)
Time on the Full Yeast:	8 month(s) 8 month(s) 8 month(s) 8 month(s)
Time on the Fine Yeast:	8 month(s) 8 month(s) 8 month(s) 8 month(s)
Bottling:	natural cork



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Data

Wine Type:	Still wine red dry
Alcohol:	13 %
Acid:	5.8 g/l
Residual Sugar:	0.8 g/l
Total Sulfur:	< 10 mg
Certificates:	respect - BIODYN, LACON
Allergens:	sulfites
Aging Potential:	high (40 years)
Optimum Drinking Year:	2018 - 2040

Product Codes

EAN:	912003505203 2
EAN / carton 6:	912003505222 3