



CLAUS PREISINGER

## KALKUNDKIESEL weiss 2017

|                                  |                                                                                                                                                      |
|----------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Origin:</b>                   | Austria, Burgenland                                                                                                                                  |
| <b>Quality grade:</b>            | Österreichischer Wein                                                                                                                                |
| <b>Site:</b>                     | Vineyard Selection                                                                                                                                   |
| <b>Site Type:</b>                | hillside                                                                                                                                             |
| <b>Varietal:</b>                 | Weißburgunder 60 %   15 - 35 years<br>3000 - 7000 plants/ha   2500 - 5000 liter/ha<br>Grüner Veltliner 30 %<br>Muskateller 5 %<br>Welschriesling 5 % |
| <b>Geographical Orientation:</b> | south east, south, south west                                                                                                                        |
| <b>Sea Level:</b>                | 140 - 200 m                                                                                                                                          |
| <b>Soil:</b>                     | lime   large<br>gravel   large                                                                                                                       |

### Vineyard Site:

Die biodynamischen Trauben stammen aus mehreren Rieden, die in verschiedenen Abschnitten sowohl steinig-kieselig als auch kalkig sind. Das gibt den Trauben die unglaubliche Aromenvielfalt und führte geradewegs zum treffenden Namen :-)

### Weather / Climate

**Average Rainfall Per** 145 - 150 mm

**Vintage:**

### Cellar

**Harvest:** handpicked | August 28 - September 15

**Malolactic Fermentation:** yes

**Fermentation:** spontaneous  
open fermentation vat | used barrel | 5 - 15  
steel tank | 5 - 15 day(s)

**Maturing:** small wooden barrel | 225 L | used barrel | 8 month(s)  
small wooden barrel | 500 L | used barrel | 8 month(s)  
large wooden barrel | 1000 L | used barrel | 8 month(s)

**Time on the Full Yeast:** 8 month(s)  
8 month(s)  
8 month(s)

**Bottling:** middle/june

### Data

**Wine Type:** Still wine | white | dry

**Alcohol:** 11.5 %



lacon  
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|                        |                         |
|------------------------|-------------------------|
| <b>Acid:</b>           | 5.2 g/l                 |
| <b>Residual Sugar:</b> | 1 g/l                   |
| <b>Total Sulfur:</b>   | < 10 mg                 |
| <b>Free Sulfur:</b>    | < 10 mg                 |
| <b>Certificates:</b>   | respect - BIODYN, LACON |
| <b>Allergens:</b>      | sulfites                |

## Product Codes

|                        |                |
|------------------------|----------------|
| <b>EAN:</b>            | 912003505258 2 |
| <b>EAN / carton 6:</b> | 912003505264 3 |