



CLAUS PREISINGER

Paradigma 2017



Origin:	Austria, Burgenland
Quality grade:	Bio-Wein aus Österreich
Site:	Vineyardselection north side lake Neusiedl
Site Type:	hilly land
Varietal:	Blaufränkisch 60 % 27 - 47 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

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)

Data

Wine Type:	Still wine red dry
Alcohol:	13.5 %
Residual Sugar:	1 g/l
Acid:	6.2 g/l
Certificates:	respect - BIODYN, LACON
Allergens:	sulfites
Aging Potential:	high (40 years)
Optimum Drinking Year:	2020 - 2042



Product Codes

EAN: 912003505309 1

EAN / carton 6: 912003505313 8