



CLAUS PREISINGER

Blaufränkisch Kalkstein 2018

Origin:	Austria, Neusiedlersee
Quality grade:	Österreichischer Landwein
Site:	vineyard selection Leithagebirge
Site Type:	hilly land
Varietal:	Blaufränkisch 100 % 16 - 36 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

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)

Data

Wine Type: Still wine | red | dry

Alcohol: 12.5 %

Residual Sugar: 1.3 g/l

Acid: 6 g/l

Certificates: respect - BIODYN, LACON

Allergens: sulfites



lacon
INSTITUT

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Drinking Temperature:	15 - 17 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2020 - 2030

Product Codes

EAN:	912003505293 3
EAN / carton 6:	912003505295 7