



CLAUS PREISINGER

KALKUNDKIESEL rot 2018

Origin:	Austria, Burgenland
Quality grade:	Bio-Wein aus Österreich
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Blaufränkisch 50 % 25 years 6000 plants/ha 3000 liter/ha Pinot Noir 50 % 20 years 6500 plants/ha 5000 liter/ha
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 end/august - middle/september
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	no
Mash Fermentation:	Carbonic fermentation Stems: 100 % open fermentation vat 1 week(s) 100 %
Filter:	unfiltered
Maturing:	large wooden barrel 1000 L used barrel 8 month(s)
Time on the Full Yeast:	8 month(s)
Bottling:	natural cork beginning/june 2019

Data

Wine Type:	Still wine red dry
Alcohol:	11.5 %
Residual Sugar:	1 g/l
Acid:	6 g/l



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Certificates: respect - BIODYN, LACON

Allergens: sulfites

Drinking Temperature: 14 - 16 °C

Aging Potential: medium (10 years)

Optimum Drinking Year: 2020 - 2027

Product Codes

EAN: 912003505320 6

EAN / carton 6: 912003505322 0