



CLAUS PREISINGER

KALKUNDKIESEL weiss 2018

Origin:	Austria, Burgenland
Quality grade:	Österreichischer Wein
Site:	Vineyard Selection
Site Type:	hillside
Varietal:	Weißburgunder 60 % 16 - 36 years 3000 - 7000 plants/ha 2500 - 5000 liter/ha Grüner Veltliner 30 % Muskateller 5 % Welschriesling 5 %
Geographical Orientation:	south east, south, south west
Sea Level:	140 - 200 m
Soil:	lime large 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 | middle/august

Grape Sorting: manual

Malolactic Fermentation: yes

Sulfur Added: no

Mash Fermentation: Semi Carbonic fermentation | Stems: 0 % | steel tank | 4 day(s) | 80 %

Carbonic fermentation | Stems: 100 % | 4 day(s) | 20 %

Fermentation: spontaneous
oak barrel | 1000 - 2000 L | used barrel | 13 - 15 day(s)

Filter: unfiltered

Maturing: large wooden barrel | 600 L | used barrel | 8 month(s)
large wooden barrel | 2000 L | used barrel | 8 month(s)
amphora | 1000 L | 8 month(s)

Time on the Full Yeast: 8 month(s)

Bottling: natural cork | beginning/june 2019



lacon
INSTITUT

Data

Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	1 g/l
Acid:	5.6 g/l
Total Sulfur:	< 10 mg
Certificates:	respect - BIODYN, LACON
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2019 - 2029

Product Codes

EAN:	912003505303 9
EAN / carton 6:	912003505306 0