



CLAUS PREISINGER

Paradigma 2018



Origin:	Austria, Burgenland
Quality grade:	Bio-Wein aus Österreich
Site:	Vineyardselection north side lake Neusiedl
Site Type:	hilly land
Varietal:	Blaufränkisch 60 % 28 - 48 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

Harvest:	handpicked
Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	no
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
Filter:	unfiltered
Maturing:	60 % large wooden barrel 1000 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)
Bottling:	natural cork

Data

Wine Type:	Still wine red dry
Alcohol:	13 %
Residual Sugar:	1 g/l



Acid:	5.6 g/l
Certificates:	respect - BIODYN
Allergens:	sulfites
Aging Potential:	high (40 years)
Optimum Drinking Year:	2021 - 2043

Product Codes

EAN:	912003505415 9
EAN / carton 6:	912003505417 3