



CLAUS PREISINGER

Zweigelt Kieselstein 2018



Origin:	Austria, Burgenland
Quality grade:	Bio-Wein aus Österreich
Site:	vineyard selection lake neusiedl
Site Type:	hilly land
Varietal:	Zweigelt 100 % 7 - 37 years 4500 - 6000 plants/ha 3000 - 6000 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	135 - 220 m
Soil:	lime little gravel large black earth little

Vineyard Site:

As his (new) name suggests, the grapes for this Zweigelt grow in preferred sites that are rich of pebble stone (= Kieselstein).

Cellar

Harvest:	handpicked beginning/september
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	no
Mash Fermentation:	Semi Carbonic fermentation Stems: 0 % steel tank 7 day(s) 90 % Carbonic fermentation Stems: 100 % steel tank 7 day(s) 10 %
Filter:	unfiltered
Maturing:	80 % large wooden barrel 3500 L used barrel 8 month(s) 20 % oak barrel 500 L used barrel 8 month(s)
Time on the Full Yeast:	8 month(s)
Bottling:	DIAM beginning/june 2019

Data

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	6.2 g/l
Total Sulfur:	< 10 mg
Certificates:	respect - BIODYN, LACON



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Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	medium (10 years)
Optimum Drinking Year:	2022 - 2032

Product Codes

EAN:	912003505290 2
EAN / carton 6:	912003505296 4

Wine Description

Herzhaft, trinkfreudig, saftig mit starkem Zug zum nächsten Glas. Elegante Gerbstoffe, pikante Säure, herrliche Kiesel-Mineralik.