



CLAUS PREISINGER

Blaufränkisch Kalkstein 2019

Origin:	Austria, Neusiedlersee
Quality grade:	Österreichischer Landwein
Site:	vineyard selection Leithagebirge
Site Type:	hilly land
Varietal:	Blaufränkisch 100 % 17 - 37 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

Seasons 2019:	May cool rainy Summer hot very dry
Average Rainfall Per Vintage:	400 - 450 mm

Cellar

Harvest:	handpicked September 10 - September 20
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	no
Mash Fermentation:	Semi Carbonic fermentation Stems: 0 % steel tank 8 day(s) 70 % Carbonic fermentation Stems: 100 % steel tank 8 day(s) 30 %
Fermentation Process:	pump over 1 x day Duration: 8 days
Filter:	unfiltered
Maturing:	80 % oak barrel 3500 L used barrel 8 month(s) 10 % oak barrel 500 L used barrel 8 month(s) 10 % oak barrel 1000 L used barrel 8 month(s)
Time on the Full Yeast:	8 month(s) 8 month(s) 8 month(s)



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Bottling:	DIAM SO2 added: 10 mg
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Data

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	6.7 g/l
Total Sulfur:	< 20 mg
Certificates:	respect - BIODYN, LACON
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2021 - 2031