



CLAUS PREISINGER

KALKUNDKIESEL weiss 2019

Origin:	Austria, Burgenland
Quality grade:	Österreichischer Wein
Site:	Vineyard Selection
Site Type:	hillside
Varietal:	Weißburgunder 60 % 17 - 37 years 3000 - 7000 plants/ha 2500 - 5000 liter/ha Grüner Veltliner 30 % Muskateller 5 % Welschriesling 5 % Weißburgunder 60 % 17 - 37 years 3000 - 7000 plants/ha 2500 - 5000 liter/ha
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 verschieden an 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
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)
Bottling:	natural cork



lacon
INSTITUT

Data

Wine Type:	Still wine white dry
Alcohol:	11.5 %
Residual Sugar:	1.6 g/l
Acid:	6.4 g/l
Certificates:	respect - BIODYN, LACON
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2020 - 2030

Product Codes

EAN:	9120035053442
EAN / carton 6:	9120035053459