



CLAUS PREISINGER

## Zweigelt Kieselstein 2020



|                                  |                                                                               |
|----------------------------------|-------------------------------------------------------------------------------|
| <b>Origin:</b>                   | Austria, Burgenland                                                           |
| <b>Quality grade:</b>            | Bio-Wein aus Österreich                                                       |
| <b>Site:</b>                     | vineyard selection lake neusiedl                                              |
| <b>Site Type:</b>                | hilly land                                                                    |
| <b>Varietal:</b>                 | Zweigelt 100 %   9 - 39 years<br>4500 - 6000 plants/ha   3000 - 6000 liter/ha |
| <b>Geographical Orientation:</b> | south east, south, south west                                                 |
| <b>Sea Level:</b>                | 135 - 220 m                                                                   |
| <b>Soil:</b>                     | lime   little<br>gravel   large<br>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

|                                 |                                                                                                                                               |
|---------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Harvest:</b>                 | handpicked                                                                                                                                    |
| <b>Grape Sorting:</b>           | manual                                                                                                                                        |
| <b>Fermentation:</b>            | spontaneous                                                                                                                                   |
| <b>Malolactic Fermentation:</b> | yes                                                                                                                                           |
| <b>Sulfur Added:</b>            | no                                                                                                                                            |
| <b>Mash Fermentation:</b>       | Semi Carbonic fermentation   Stems: 0 %   steel tank   7 day(s)   90 %<br>Carbonic fermentation   Stems: 100 %   steel tank   7 day(s)   10 % |
| <b>Filter:</b>                  | unfiltered                                                                                                                                    |
| <b>Maturing:</b>                | 80 %   large wooden barrel   3500 L   used barrel   8 month(s)<br>20 %   oak barrel   500 L   used barrel   8 month(s)                        |
| <b>Bottling:</b>                | DIAM                                                                                                                                          |
| <b>Certification:</b>           | Yes                                                                                                                                           |

### Data

|                        |                         |
|------------------------|-------------------------|
| <b>Wine Type:</b>      | Still wine   red   dry  |
| <b>Alcohol:</b>        | 12 %                    |
| <b>Acid:</b>           | 5.4 g/l                 |
| <b>Residual Sugar:</b> | 1 g/l                   |
| <b>Certificates:</b>   | respect - BIODYN, LACON |
| <b>Allergens:</b>      | sulfites                |



|                               |                   |
|-------------------------------|-------------------|
| <b>Drinking Temperature:</b>  | 14 - 16 °C        |
| <b>Aging Potential:</b>       | medium (10 years) |
| <b>Optimum Drinking Year:</b> | 2024 - 2034       |

## Product Codes

|                        |                |
|------------------------|----------------|
| <b>EAN:</b>            | 912003505368 8 |
| <b>EAN / carton 6:</b> | 912003505369 5 |

## Wine Description

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