



KAL  
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## CLAUS PREISINGER

Origin:	Austria, Burgenland
Quality grade:	Bio-Wein aus Österreich
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Blaufränkisch 50 %   28 years 6000 plants/ha   3000 liter/ha Pinot Noir 50 %   23 years 6500 plants/ha   5000 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	140 - 200 m
Soil:	lime   large gravel   large



**Vineyard Site:**  
As the (new) name suggests the biodynamic grapes for this special blend origin from two types of premium sites around lake Neusiedl Some are dominated by limestone (Kalk) others by pebbles (Kiesel).

### Weather / Climate

Climate:	pannonic
Average Rainfall Per	145 - 150 mm
Vintage:	

### Cellar

Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	no
Mash Fermentation:	Carbonic fermentation   Stems: 80 %   stainless steel barrel   1 week(s)   80 %
Filter:	unfiltered
Maturing:	large wooden barrel   1000 L   used barrel   8 month(s)
Bottling:	Origine by DIAM

### Data

Wine Type:	Still wine   red   dry
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<b>Alcohol:</b>	<b>12.5 %</b>
<b>Residual Sugar:</b>	<b>1.7 g/l</b>
<b>Acid:</b>	<b>5.8 g/l</b>
<b>Certificates:</b>	<b>respect - BIODYN</b>
<b>Allergens:</b>	<b>sulfites</b>
<b>Drinking Temperature:</b>	<b>14 - 16 °C</b>
<b>Aging Potential:</b>	<b>10 years</b>
<b>Optimum Drinking Year:</b>	<b>2023 - 2030</b>

## Product Codes

<b>EAN:</b>	<b>912003505441 8</b>
<b>EAN / carton 6:</b>	<b>912003505474 6</b>