



KAL
weis

CLAUS PREISINGER

Origin:	Austria, Burgenland
Quality grade:	Österreichischer Wein
Site:	Vineyard Selection
Site Type:	hillside
Varietal:	Grüner Veltliner 30 % Muskateller 10 % Weißburgunder 60 %
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 verschiedenen Abschnitten sowohl steinig-kieselig als auch kalkig sind. Das gibt den Trauben die unglaubliche Aromenvielfalt und führte geradewegs zum treffenden Namen :-)

Weather / Climate

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

Cellar

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 stainless steel tank 1000 - 2000 L 0 - 0 day(s)
Filter:	unfiltered
Maturing:	concrete egg 1000 L 8 month(s) large wooden barrel 2000 L used barrel 8 month(s) amphora 1000 L 8 month(s)
Bottling:	Origine by DIAM



Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1.1 g/l
Acid:	5.6 g/l
Certificates:	respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2022 - 2032

Product Codes

EAN:	912003505386 2
EAN / carton 6:	912003505387 9