



CLAUS PREISINGER

## Blaufränkisch Kalkstein 2022

|                                  |                                                                                     |
|----------------------------------|-------------------------------------------------------------------------------------|
| <b>Origin:</b>                   | Austria, Neusiedlersee                                                              |
| <b>Quality grade:</b>            | Österreichischer Landwein                                                           |
| <b>Site:</b>                     | vineyard selection Leithagebirge                                                    |
| <b>Site Type:</b>                | hilly land                                                                          |
| <b>Varietal</b>                  | Blaufränkisch 100 %   20 - 40 years<br>2500 - 4000 plants/ha   3000 - 7000 liter/ha |
| <b>Geographical Orientation:</b> | south east, south, south west                                                       |
| <b>Sea Level:</b>                | 135 - 220 m                                                                         |
| <b>Soil</b>                      | lime   large<br>gravel   little<br>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

**Average Rainfall Per** 400 - 450 mm

**Vintage:**

## 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>Skin Contact</b>             | 1 - 3 day(s)                                                                                                                                  |
| <b>Mash Fermentation</b>        | Semi Carbonic fermentation   Stems: 0 %   steel tank   8 day(s)   85 %<br>Carbonic fermentation   Stems: 100 %   steel tank   8 day(s)   25 % |
| <b>Fermentation Process</b>     | pump over                                                                                                                                     |
| <b>Filter</b>                   | unfiltered                                                                                                                                    |
| <b>Maturing</b>                 | 80 %   oak barrel   3500 L   used barrel   6 month(s)<br>20 %   oak barrel   1000 L   used barrel   6 month(s)                                |
| <b>Bottling</b>                 | DIAM   Lot Number: L-BFK22                                                                                                                    |

## Data

|                               |                        |
|-------------------------------|------------------------|
| <b>Wine Type:</b>             | Still wine   red   dry |
| <b>Alcohol:</b>               | 12.5 %                 |
| <b>Acid:</b>                  | 6.3 g/l                |
| <b>Residual Sugar:</b>        | 1.5 g/l                |
| <b>Certificates:</b>          | respect - BIODYN       |
| <b>Allergens:</b>             | sulfites               |
| <b>Drinking Temperature:</b>  | 15 - 17 °C             |
| <b>Aging Potential:</b>       | high (20 years)        |
| <b>Optimum Drinking Year:</b> | 2024 - 2034            |

## Product Codes

|                        |               |
|------------------------|---------------|
| <b>EAN:</b>            | 9120035054890 |
| <b>EAN / carton 6:</b> | 9120035054906 |