



Bla
Kalk
2022

CLAUS PREISINGER

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

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|----------------------|-----------------------|
| Climate: | continental, pannonic |
| Average Rainfall Per | 400 - 450 mm |
| Vintage: | |

Cellar

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|--------------------------|---|
| Grape Sorting: | manual |
| Fermentation: | spontaneous |
| Malolactic Fermentation: | yes |
| Sulfur Added: | no |
| Skin Contact: | 1 - 3 day(s) |
| Mash Fermentation: | Semi Carbonic fermentation Stems: 0 % steel tank 8 day(s) 85 % Carbonic fermentation Stems: 100 % steel tank 8 day(s) 25 % |
| Fermentation Process: | pump over |
| Filter: | unfiltered |
| Maturing: | 80 % oak barrel 3500 L used barrel 6 month(s) 20 % oak barrel 1000 L used barrel 6 month(s) |
| Bottling: | DIAM Lot Number: L-BFK22 |



Data

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

Product Codes

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|------------------------|---------------|
| EAN: | 9120035054890 |
| EAN / carton 6: | 9120035054906 |