



Blaufränkisch Kalkstein 2022

CLAUS PREISINGER

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

Vineyard

Vineyard Site:

As his (new) name suggests, the grapes for this Zweigelt grow in preferred sites that are rich of pebble stone (= Kieselstein).

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

Weather / Climate


Average Rainfall Per	400 - 450 mm
Vintage:	

Harvest and Maturing

Harvest:	handpicked
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
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
Skin Contact:	1 - 3 day(s)
Filter:	unfiltered



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Sulfur Added: no
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

Product Codes

EAN: 9120035054890
EAN / carton 6: 9120035054906