



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 % 29 years 6000 plants/ha 3000 liter/ha Pinot Noir 50 % 24 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:	DIAM Lot Number: L-KKR22

Data

Wine Type:	Still wine red dry
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Alcohol:	11.5 %
Residual Sugar:	0.7 g/l
Acid:	5.7 g/l
Certificates:	respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	10 years
Optimum Drinking Year:	2024 - 2031

Product Codes

EAN:	912003505532 3
EAN / carton 6:	912003505534 7