



KALKUNDKIESEL rot 2022

CLAUS PREISINGER

Wine Type:	Still wine red dry
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

Vineyard

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).

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

Weather / Climate

Average Rainfall Per	145 - 150 mm
Vintage:	

Harvest and Maturing

Harvest:	handpicked
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	Carbonic fermentation Stems: 80 % stainless steel barrel 1 week(s) 80 %
Filter:	unfiltered
Sulfur Added:	no
Maturing:	large wooden barrel 1000 L used barrel 8 month(s)



Bottling: DIAM | Lot Number: L-KKR22

Product Codes

EAN: 912003505532 3

EAN / carton 6: 912003505534 7