



KAL
weis

CLAUS PREISINGER

Origin:	Austria, Burgenland
Quality grade:	Österreichischer Wein
Site:	Vineyard Selection
Site Type:	hillside
Varietal:	Grüner Veltliner 30 % Muskateller 10 % Weißburgunder 60 %
Geographical Orientation:	south east, south, south west
Sea Level:	140 - 200 m
Soil:	lime large gravel large



Vineyard Site:
Die biodynamischen Trauben stammen aus mehreren Rieden, die in verschiedenen Abschnitten sowohl steinig-kieselig als auch kalkig sind. Das gibt den Trauben die unglaubliche Aromenvielfalt und führte geradewegs zum treffenden Namen :-)

Weather / Climate

Climate:	continental, pannonic
Average Rainfall Per	145 - 150 mm
Vintage:	

Cellar

Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	no
Skin Contact:	1 - 4 day(s)
Mash Fermentation:	Semi Carbonic fermentation Stems: 0 % steel tank 4 day(s) 80 % Carbonic fermentation Stems: 100 % concrete tank 4 day(s) 20 %
Fermentation:	spontaneous stainless steel tank 1000 - 2000 L 0 - 0 day(s)
Filter:	unfiltered



Maturing: concrete egg | 1000 L | 8 month(s)
large wooden barrel | 2000 L | used barrel | 8
month(s)
amphora | 1000 L | 8 month(s)

Bottling: Origine by DIAM | Lot Number: L-KKW22

Data

Wine Type: Still wine | white | dry

Alcohol: 11 %

Residual Sugar: 1.2 g/l

Acid: 5.9 g/l

Certificates: respect - BIODYN

Allergens: sulfites

Drinking Temperature: 12 - 14 °C

Aging Potential: high (15 years)

Optimum Drinking Year: 2023 - 2033

Product Codes

EAN: 912003505509 5

EAN / carton 6: 912003505510 1