



KALKUNDKIESEL weiss 2022

CLAUS PREISINGER

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

Vineyard

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 ungläubliche Aromenvielfalt und führte geradewegs zum treffenden Namen :-)

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

Weather / Climate

Average Rainfall Per 145 - 150 mm

Vintage:

Harvest and Maturing

Harvest: handpicked

Grape Sorting: manual

Malolactic Fermentation: yes


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)

Skin Contact: 1 - 4 day(s)



Claus Preisinger | Goldbergstraße 60 | 7122 Gols | Austria

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| | |
|----------------------|--|
| Filter: | unfiltered |
| Sulfur Added: | no |
| 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 |

Product Codes

| | |
|------------------------|----------------|
| EAN: | 912003505509 5 |
| EAN / carton 6: | 912003505510 1 |