



CLAUS PREISINGER

Zweigelt Kieselstein 2022



Origin:	Austria, Burgenland
Quality grade:	Bio-Wein aus Österreich
Site:	vineyard selection lake neusiedl
Site Type:	hilly land
Varietal:	Zweigelt 100 % 11 - 41 years 4500 - 6000 plants/ha 3000 - 6000 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	135 - 220 m
Soil:	lime little gravel large black earth little

Vineyard Site:

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

Cellar

Harvest:	handpicked
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	no
Mash Fermentation:	Semi Carbonic fermentation Stems: 0 % steel tank 5 day(s) 90 % Carbonic fermentation Stems: 100 % steel tank 5 day(s) 10 %
Filter:	unfiltered
Maturing:	80 % large wooden barrel 3500 L used barrel 6 month(s) 20 % oak barrel 1000 L used barrel 6 month(s)
Bottling:	DIAM Lot Number: L-ZWK22
Certification:	Yes

Data

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Residual Sugar:	0.7 g/l
Acid:	5.5 g/l
Certificates:	respect - BIODYN, LACON
Allergens:	sulfites



Claus Preisinger | Goldbergstraße 60 | 7122 Gols | Austria

wein@clauspreisinger.at | www.clauspreisinger.at | www.instagram.com/c_laus/ | 

Drinking Temperature:	14 - 16 °C
Aging Potential:	medium (10 years)
Optimum Drinking Year:	2026 - 2036

Product Codes

EAN:	912003505487 6
EAN / carton 6:	912003505488 3

Wine Description

Herzhaft, trinkfreudig, saftig mit starkem Zug zum nächsten Glas. Elegante Gerbstoffe, pikante Säure, herrliche Kiesel-Mineralik.