



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) |



Bottling: Origine by DIAM | Lot Number: L-KKW23

Data

Wine Type: Still wine | white | dry

Alcohol: 11.5 %

Residual Sugar: 1 g/l

Acid: 5.2 g/l

Certificates: respect - BIODYN

Allergens: sulfites

Drinking Temperature: 12 - 14 °C

Aging Potential: high (15 years)

Optimum Drinking Year: 2024 - 2034

Product Codes

EAN: 912003505546 0

EAN / carton 6: 912003505547 7