



Zweigelt Kieselstein 2023



CLAUS PREISINGER

Wine Description

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

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| Wine Type: | Still wine red dry |
| Alcohol: | 12.5 % |
| Residual Sugar: | 0.7 g/l |
| Alcohol: | 5 % |
| Certificates: | respect - BIODYN, LACON |
| Allergens: | sulfites |
| Drinking Temperature: | 14 - 16 °C |
| Aging Potential: | medium (10 years) |
| Optimum Drinking Year: | 2027 - 2037 |

Vineyard

Vineyard Site:

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

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| Origin: | Austria, Burgenland |
| Quality grade: | Bio-Wein aus Österreich |
| Site: | vineyard selection lake neusiedl |
| Site Type: | hilly land |
| Varietal: | Zweigelt 100 % 12 - 42 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 |

Harvest and Maturing

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| Harvest: | handpicked |
| Grape Sorting: | manual |
| Fermentation: | spontaneous |
| Malolactic Fermentation: | yes |
| 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 |
| Sulfur Added: | no |



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| 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-ZWK23 |
| Certification: | Yes |

Product Codes

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|------------------------|----------------|
| EAN: | 912003505542 2 |
| EAN / carton 6: | 912003505543 9 |