



# KALKUNDKIESEL rot 2024

CLAUS PREISINGER

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	0.7 g/l
<b>Acid:</b>	5 g/l
<b>Certificates:</b>	respect - BIODYN
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	14 - 16 °C
<b>Aging Potential:</b>	10 years
<b>Optimum Drinking Year:</b>	2026 - 2033

## Vineyard

### Vineyard Site:

As the (new) name suggests the biodynamic grapes for this special blend origin from two types of premium sites around lake Neusiedl. Some are dominated by limestone (Kalk) others by pebbles (Kiesel).

<b>Origin:</b>	Austria, Burgenland
<b>Quality grade:</b>	Bio-Landwein aus Österreich
<b>Site:</b>	Vineyard Selection
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Blaufränkisch 100 %   31 years 6000 plants/ha   3000 liter/ha
<b>Geographical Orientation:</b>	south east, south, south west
<b>Sea Level:</b>	140 - 200 m
<b>Soil:</b>	lime   large gravel   large

## Weather / Climate

<b>Average Rainfall Per</b>	145 - 150 mm
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**Vintage:**

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	Carbonic fermentation   Stems: 80 %   stainless steel barrel   1 week(s)   80 %
<b>Filter:</b>	unfiltered
<b>Sulfur Added:</b>	yes
<b>Maturing:</b>	100 %   large wooden barrel   1000 L   used barrel   8 month(s)   Blaufränkisch
<b>Bottling:</b>	DIAM   Lot Number: L-KKR24



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## Product Codes

**EAN:** 912003505605 4

**EAN / carton 6:** 912003505607 8