



CLAUS PREISINGER

Zweigelt
Kieselstein
2024



Origin:	Austria, Burgenland
Quality grade:	Bio-Wein aus Österreich
Site:	vineyard selection lake neusiedl
Site Type:	hilly land
Varietal	Zweigelt 100 % 13 - 43 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).



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Weather / Climate

Climate: pannonic

Cellar

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-ZWK24
Certification:	Yes

Data

Wine Type:	Still wine red dry
Alcohol:	12 %
Residual Sugar:	0.7 g/l
Acid:	5.3 g/l
Certificates:	respect - BIODYN, LACON
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	medium (10 years)
Optimum Drinking Year:	2028 - 2038

Product Codes

EAN:	912003505630 6
EAN / carton 6:	912003505631 3

Wine Description

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