



Blaufränkisch Kalkstein 2023

CLAUS PREISINGER

Origin:	Austria, Neusiedlersee
Quality grade:	Österreichischer Landwein
Site:	vineyard selection Leithagebirge
Site Type:	hilly land
Varietal:	Blaufränkisch 100 % 21 - 41 years 2500 - 4000 plants/ha 3000 - 7000 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	135 - 220 m
Soil:	lime large gravel little gravel little

Vineyard Site:

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

Weather / Climate

Climate:	continental, pannonic
Average Rainfall Per	400 - 450 mm
Vintage:	

Cellar

Harvest:	handpicked
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	no
Skin Contact:	1 - 3 day(s)
Mash Fermentation:	Semi Carbonic fermentation Stems: 0 % steel tank 8 day(s) 85 % Carbonic fermentation Stems: 100 % steel tank 8 day(s) 25 %
Fermentation Process:	pump over
Filter:	unfiltered
Maturing:	80 % oak barrel 3500 L used barrel 6 month(s) 20 % oak barrel 1000 L used barrel 6 month(s)
Bottling:	DIAM Lot Number: L-BFK23

Data

Wine Type:	still wine red dry
Alcohol:	12.5 %
Residual Sugar:	0.7 g/l
Acid:	5.1 g/l
Certificates:	respect - BIODYN



Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2025 - 2035

Product Codes

EAN:	912003505544 6
EAN / carton 6:	912003505545 3