



# Zweigelt Kieselstein 2023



CLAUS PREISINGER

<b>Origin:</b>	Austria, Burgenland
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site:</b>	vineyard selection lake neusiedl
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Zweigelt 100 %   12 - 42 years 4500 - 6000 plants/ha   3000 - 6000 liter/ha
<b>Geographical Orientation:</b>	south east, south, south west
<b>Sea Level:</b>	135 - 220 m
<b>Soil:</b>	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).

## Weather / Climate

**Climate:** pannonic

## Cellar

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	no
<b>Mash Fermentation:</b>	Semi Carbonic fermentation   Stems: 0 %   steel tank   5 day(s)   90 % Carbonic fermentation   Stems: 100 %   steel tank   5 day(s)   10 %
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	80 %   large wooden barrel   3500 L   used barrel   6 month(s) 20 %   oak barrel   1000 L   used barrel   6 month(s)
<b>Bottling:</b>	DIAM   Lot Number: L-ZWK23
<b>Certification:</b>	Yes

## Data

<b>Wine Type:</b>	still wine   red   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	0.7 g/l
<b>Alcohol:</b>	5 %
<b>Certificates:</b>	respect - BIODYN, LACON
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	14 - 16 °C



<b>Aging Potential:</b>	medium (10 years)
<b>Optimum Drinking Year:</b>	2027 - 2037

## Product Codes

<b>EAN:</b>	912003505542 2
<b>EAN / carton 6:</b>	912003505543 9

## Wine Description

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