

Claus Preisinger Kalkundkiesel Blanc



Variety: 30% Grüner Veltliner, 60% Weissburgunder (Pinot Blanc), 5% Muskateller, 5% Welschriesling

Country: Austria

Region: Burgenland

Appellation: Leithaberg

Vineyard: Several vineyards on the north shore of Lake Neusiedl

Age of vines: 50 years

Soil: Gravel (kiesel) and limestone (kalk)

Orientation: South, southeast, southwest

Farming Practice: Certified biodynamic

Vinification: Unfined and unfiltered

Fermentation: Spontaneous fermentation

Elevage: Aged for eight months in large neutral oak barrels

Alcohol: > 11%

Acidity: > 5 g/L

Residual Sugar: < 1 g/L

Malolactic: Yes

Bottle Size: 750 ml

Wine Type: Still white

