

MORIC

LUZMANNSBURG ALTE REBEN BLAUFRÄNKISCH 2015

Origin:	Austria, Burgenland, Lutzmannsburg
Quality grade:	Österreichischer Qualitätswein
Site:	Lutzmannsburg
Site Type:	plateau
Varietal:	Blafränkisch 100 % 70 - 110 years single guyot 5000 - 8000 plants/ha 2200 - 2600 liter/ha
Geographical Orientation:	east, south, west
Sea Level:	260 - 300 m
Soil:	brown clay limestone loam clay



Cellar

Harvest:	handpicked end/october
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mash Fermentation:	partly destemming wooden fermentation stand 1000 - 3200 L used barrel 23 - 30 day(s) 28 - 31 °C
Fermentation Process:	manual punch down 1 x day Duration: 20 days
Filter:	unfiltered
Maturing:	large wooden barrel 500 - 1500 L used barrel 20 - 22 month(s)
Time on the Full Yeast:	12 month(s)
Time on the Fine Yeast:	10 month(s)
Bottling:	natural cork beginning/september 2017 DIAM



Data

Wine Type:	Still wine red dry
Alcohol:	13 %
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	30 years
Optimum Drinking Year:	2025 - 2040

Awards

Falstaff:	97
------------------	----