

Frettner 2013

Origin: Hungary, Sopron
Site: Frettner
Varietal: Cabernet Franc 100 % | 16 years
5500 plants/ha | 1800 liter/ha
Soil: loamy
humus
lime
mineral
slate



Weather / Climate

Climate: pannonic
Cellar
Harvest: handpicked
Malolactic yes
Fermentation:
Skin Contact: 3 week(s)
Fermentation: spontaneous
steel tank
Maturing: barrel | used barrel
Bottling: 2600 bottles
Data
Wine Type: Still wine | red | dry
Alcohol: 12.6 %
Acid: 5.1 g/l
Total Sulfur: 0 mg
Certificates: organic, bio-dynamic

Allergens: sulfites
Drinking Temperature: 18 - 19 °C
Aging Potential: high (2030 years)
Optimum Drinking Year: 2015 - 2030