



Ungarn - Sopron

weninger  
Sopron | Balf

## Frettner 2013

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



### Cellar

<b>Harvest:</b>	handpicked
<b>Malolactic Fermentation:</b>	yes
<b>Skin Contact:</b>	3 week(s)
<b>Fermentation:</b>	spontaneous steel tank
<b>Maturing:</b>	barrel   used barrel
<b>Bottling:</b>	2600 bottles

### Data

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	12.6 %

<b>Acid:</b>	5.1 g/l
<b>Total Sulfur:</b>	0 mg
<b>Certificates:</b>	organic, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	18 - 19 °C
<b>Aging Potential:</b>	high (2030 years)
<b>Optimum Drinking Year:</b>	2015 - 2030