

weninger

Veratina 2013

Origin:	Austria, Mittelburgenland, Horitschon
Quality grade:	Österreichischer Qualitätswein
Site:	Dürrau, Hochäcker
Site Type:	plateau
Varietal:	Merlot 60 % 30 years 5000 plants/ha 3500 liter/ha Cabernet Sauvignon 40 % 40 years 3500 plants/ha 3000 liter/ha
Sea Level:	260 m
Soil:	loam clay iron



Weather / Climate


Climate: pannonic

Cellar

Harvest:	handpicked October 15
Malolactic Fermentation:	yes
Mazeration:	3 day(s) warm
Mash Fermentation:	complete destemming Stems: 0 % 10 day(s) 100 %
Fermentation Process:	3 x Duration: 10 days
Fermentation:	spontaneous wooden fermentation stand 4000 L used barrel temperature control: yes 15 - 25 °C



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Maturing:	large wooden barrel 500 L used barrel 24 month(s)
Time on the Fine Yeast:	24 month(s)
Bottling:	natural cork beginning/november 2015 6000 bottles

Data

Wine Type:	Still wine red dry
Alcohol:	13.1 %
Acid:	5.7 g/l
Residual Sugar:	1 g/l
Total Sulfur:	19 mg
Certificates:	organic, Demeter, respect - BIODYN, bio-dynamic, LACON
Allergens:	sulfites
Drinking Temperature:	17 - 18 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2017 - 2027

Winery

Soil as the origin of life. Unbound yet deeply rooted.