

# weninger

## Veratina 2013

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

### Cellar

<b>Harvest:</b>	handpicked   October 15
<b>Malolactic Fermentation:</b>	yes
<b>Mazeration:</b>	3 day(s)   warm
<b>Mash Fermentation:</b>	complete destemming   Stems: 0 %   10 day(s)   100 %
<b>Fermentation Process:</b>	3 x   Duration: 10 days
<b>Fermentation:</b>	spontaneous wooden fermentation stand   4000 L   used barrel   temperature control: yes   15 - 25 °C
<b>Maturing:</b>	large wooden barrel   500 L   used barrel   24 month(s)
<b>Time on the Fine Yeast:</b>	24 month(s)
<b>Bottling:</b>	natural cork   beginning/november 2015   6000 bottles

### Data

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

### Winery

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

