

Origin:	Austria, Burgenland, Gols
Quality grade:	Landwein
Site:	Vineyard Selection
Varietal:	Blauer Zweigelt Blaufränkisch
Soil:	sandy black earth Seewinkel gravel



Cellar

Harvest:	handpicked middle/september
Malolactic	yes
Fermentation:	
Skin Contact:	14 day(s)
Fermentation:	spontaneous steel tank
Maturing:	large wooden barrel 500 L used barrel 8 month(s)
Bottling:	Aug. 30, 2016
Data	
Wine Type:	Still wine red dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	4.9 g/l
Allergens:	sulfites