

weninger

Hochäcker Blaufränkisch 2016

Origin:	Austria, Mittelburgenland, Horitschon
Quality grade:	Österreichischer Qualitätswein
Site:	Hochäcker
Site Type:	plateau
Varietal:	Blafränkisch 100 % 30 - 40 years 4500 plants/ha 4000 liter/ha
Sea Level:	260 m
Soil:	iron containing loam



Weather / Climate

Climate: pannonic

Cellar

Harvest: handpicked | beginning/october

Malolactic Fermentation: yes

Mazeration: 3 day(s) | warm

Mash Fermentation: complete destemming | Stems: 0 % | 10 day(s) | 100 %

Fermentation: spontaneous

wooden fermentation stand | 4000 L | used barrel |

temperature control: yes | 15 - 25 °C

Maturing: large wooden barrel | 500 L | used barrel | 15 month(s)

Time on the Fine Yeast: 15 month(s)

Bottling: natural cork | beginning/june 2018 | 28000 bottles



Data

Wine Type:	Still wine red dry
Alcohol:	12.7 %
Residual Sugar:	1.1 g/l
Acid:	6.3 g/l
Total Sulfur:	< 12 mg
Certificates:	organic, Demeter, respect - BIODYN, bio-dynamic, LACON
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2018 - 2028

Winery

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