

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

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.

