

# weninger

## Kalkofen Blaufränkisch 2016

<b>Origin:</b>	Austria, Mittelburgenland, Ritzing
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Kalkofen
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Blaufränkisch 100 %   19 years 5200 plants/ha   3000 liter/ha
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	340 - 360 m
<b>Soil:</b>	lime loam




### Weather / Climate

**Climate:** pannonic

### Cellar

<b>Harvest:</b>	handpicked   end/september - beginning/october
<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:</b>	spontaneous fermentation vat
<b>Maturing:</b>	large wooden barrel   500 L   used barrel   16 month(s)
<b>Time on the Fine Yeast:</b>	16 month(s)
<b>Bottling:</b>	natural cork   beginning/may 2018   950 bottles

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## Data

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13.2 %
<b>Acid:</b>	6.5 g/l
<b>Residual Sugar:</b>	1.2 g/l
<b>Total Sulfur:</b>	< 12 mg
<b>Certificates:</b>	organic, Demeter, respect - BIODYN, bio-dynamic, LACON
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 - 17 °C
<b>Aging Potential:</b>	high (15 years)
<b>Optimum Drinking Year:</b>	2018 - 2028

## Winery

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