

weninger

Kalkofen Blaufränkisch 2016

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

Cellar

Harvest:	handpicked end/september - beginning/october
Malolactic Fermentation:	yes
Mazeration:	3 day(s) warm
Mash Fermentation:	complete destemming Stems: 0 % 10 day(s) 100 %
Fermentation:	spontaneous fermentation vat
Maturing:	large wooden barrel 500 L used barrel 16 month(s)
Time on the Fine Yeast:	16 month(s)
Bottling:	natural cork beginning/may 2018 950 bottles

Data

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

Winery

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

