

# weninger

## Kirchholz Blaufränkisch 2015

<b>Origin:</b>	Austria, Mittelburgenland, Horitschon
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Kirchholz
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Blaufränkisch 100 %   40 - 45 years 4000 plants/ha   4000 liter/ha
<b>Sea Level:</b>	260 m
<b>Soil:</b>	slate stone coarse gravel loam



### Weather / Climate

**Climate:** pannonic

### Cellar

**Harvest:** handpicked | October 4

**Malolactic Fermentation:** yes

**Mazeration:** 3 day(s) | warm

**Skin Contact:** 2 week(s)

**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 | 22 month(s)

**Time on the Fine Yeast:** 22

**Bottling:** natural cork | beginning/july 2017 | 8000 bottles

## Data

**Wine Type:** Still wine | red | dry

**Alcohol:** 13.7 %

**Acid:** 5.9 g/l

**Residual Sugar:** 1 g/l

**Total Sulfur:** < 16 mg

**Certificates:** organic, Demeter, respect - BIODYN, bio-dynamic,  
LACON

**Allergens:** sulfites

**Drinking Temperature:** 17 - 18 °C

**Aging Potential:** high (15 years)

**Optimum Drinking Year:** 2017 - 2027

## Winery

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