

weninger

Kirchholz Blaufränkisch 2015

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

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.

