



W e i n g u t
SCHÖNBERGER

MÖRBISCH BLAUFRÄNKISCH 2015

Origin:	Austria, Neusiedlersee-Hügelland, Mörbisch am See
Quality grade:	Bio-Qualitätswein
Site:	Vineyard Selection - Mörbisch
Site Type:	hilly land
Varietal:	Blaufränkisch 100 % 28 - 38 years
Soil:	slate quartz heavy deep lake bottom



Weather / Climate

Climate: continental, pannonic

Cellar

Harvest: handpicked | end/september - middle/october
Malolactic Fermentation: yes
Fermentation: spontaneous
open fermentation vat
Maturing: oak barrel | used barrel | 25 month(s)

Data

Wine Type: Still wine | red | dry

Alcohol: 13 %
Certificates: vegan, Demeter, bio-dynamic
Allergens: sulfites
Drinking Temperature: 14 - 16 °C
Aging Potential: medium (12 years)