

MORIC

NECKENMARKT ALTE REBEN BLAUFRÄNKISCH 2015

Origin: Austria, Burgenland, Grosshöflein
Quality grade: Österreichischer Qualitätswein
Site: Neckenmarkt
Varietal: Blaufränkisch 100 % | 50 - 100 years
2500 liter/ha
Soil: slate
lime
loamy



Cellar

Fermentation: spontaneous
Malolactic Fermentation: yes
Mash Fermentation: squashed | Stems: 0 % | wooden fermentation stand |
2500 L | used barrel | 14 - 21 day(s) | 20 - 22 °C
Maturing: large wooden barrel | 500 L | used barrel | 8 month(s)
large wooden barrel | 500 L | used barrel | 12
month(s)
large wooden barrel | 500 L | used barrel | 20
month(s)

Data

Wine Type: Still wine | red | dry
Allergens: sulfites

