

weninger

Neckenmarkter Rotburger 2015

Origin:	Austria, Mittelburgenland, Neckenmarkt
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection
Varietal:	Rotburger 100 %



Weather / Climate

Climate: pannonic

Cellar

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Skin Contact:	1 week(s)
Maturing:	large wooden barrel used barrel 12 month(s)
Bottling:	900 bottles

Data

Wine Type:	Still wine red dry
Alcohol:	13.3 %
Acid:	6.3 g/l
Residual Sugar:	1 g/l
Total Sulfur:	58 mg
Certificates:	organic, Demeter, respect - BIODYN, bio-dynamic, LACON
Allergens:	sulfites



Drinking Temperature: 16 - 17 °C
Optimum Drinking Year: 2017 - 2022

Winery

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