

weninger

Saybritz Blaufränkisch 2016

Origin:	Austria, Südburgenland
Quality grade:	Österreichischer Qualitätswein
Site:	Eisenberg, Saybritz
Site Type:	hillside
Varietal:	Blaufränkisch 100 % 47 years 6000 plants/ha 4000 liter/ha
Geographical Orientation:	south
Sea Level:	340 m
Soil:	blue slate green slate clay



Weather / Climate

Climate: pannonic

Cellar

Harvest: handpicked | beginning/october

Malolactic Fermentation: yes

Mazeration: 3 day(s) | warm

Mash Fermentation: complete destemming | Stems: 0 % | 10 day(s) | 100 %

Fermentation: spontaneous
open wooden barrel | 500 L | used barrel | 0 °C

Maturing: large wooden barrel | 500 L | used barrel | 20 month(s)

Time on the Fine Yeast: 20 month(s)

Bottling: DIAM | beginning/january 2018 | 2000 bottles



Data

Wine Type:	Still wine red dry
Alcohol:	13.5 %
Acid:	6.1 g/l
Residual Sugar:	1.5 g/l
Total Sulfur:	< 15 mg
Certificates:	organic, Demeter, respect - BIODYN, bio-dynamic, LACON
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2018 - 2028

Winery

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