

Steiner Kékfrankos 2015

Origin: Hungary, Sopron
Site: Steiner
Varietal: Blaufränkisch 100 % | 48 years
3300 plants/ha | 2100 liter/ha
Soil: slate
stone



Weather / Climate

Climate: pannonic
Cellar
Harvest: handpicked
Malolactic yes
Fermentation:
Skin Contact: 3 week(s)
Fermentation: spontaneous
steel tank
Maturing: barrel | used barrel
Bottling: 2660 bottles

Data

Wine Type: Still wine | red | dry
Alcohol: 13.22 %
Acid: 5.6 g/l
Residual Sugar: 0.7 g/l
Total Sulfur: 32 mg
Certificates: organic, bio-dynamic
Allergens: sulfites



Drinking Temperature: 18 - 19 °C
Aging Potential: high (2033 years)
Optimum Drinking Year: 2017 - 2033