

VINATUREL

Vinat red 2015

Wine Type:	Still wine red dry
Alcohol:	13 %
Certificates:	Demeter
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2017 - 2027

Award

A la Carte:	95
International Wine Challenge (IWC):	Gold

Vineyard

Origin:	Germany, Baden
Quality grade:	VDP Große Lage
Site:	Heiligenschein
Site Type:	terraces
Varietal:	Blaufränkisch 100 % 50 - 55 years double guyot 5000 plants/ha 3000 - 3500 liter/ha
Geographical Orientation:	east, south east
Sea Level:	120 - 160 m
Soil:	blue slate brown earth

Harvest and Maturing

Harvest:	handpicked beginning/october - middle/october 25 kg cask
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	Carbonic fermentation Stems: 20 % large wooden barrel 1200 L used barrel
Fermentation Process:	manual punch down 3 x week Duration: 21 days
Filter:	unfiltered
Sulfur Added:	no



Maturing: 50 % | large wooden barrel | 2000 L | used barrel | 12 month(s)
50 % | small wooden barrel | used barrel | 12 month(s)

Time on the Full Yeast: 8 month(s)