

weninger

Vom Kalk 2015

Origin:	Austria, Mittelburgenland, Ritzing
Quality grade:	Landwein
Site:	Vineyard Selection
Site Type:	hillside
Varietal:	Merlot 60 % 20 years 5200 plants/ha 4000 liter/ha Cabernet Sauvignon 30 % St. Laurent 10 %
Geographical Orientation:	south
Sea Level:	340 m
Soil:	lime large sub soil loam little sub soil

Cellar

Harvest:	handpicked beginning/september - end/september
Malolactic Fermentation:	yes
Mazeration:	3 day(s) warm
Mash Fermentation:	complete destemming Stems: 0 % 10 day(s) 100 %
Fermentation:	spontaneous steel tank temperature control: yes 15 - 25 °C
Maturing:	50 % large wooden barrel 3000 L used barrel 14 month(s) 50 % wooden fermentation stand 4000 L used barrel 14 month(s)
Time on the Fine Yeast:	14
Bottling:	screw cap beginning/september 2017 9000 bottles

Data

Wine Type:	Still wine red dry
Alcohol:	13.5 %
Total Sulfur:	< 30 mg
Certificates:	organic, Demeter, respect - BIODYN, bio-dynamic, LACON
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	medium (10 years)
Optimum Drinking Year:	2017 - 2024

Winery

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

