

GSELLMANN

ANDREAS

BLAUFRÄNKISCH BIO 2016

Origin:	Austria, Burgenland, Gols
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection
Varietal:	Blaufränkisch 100 %
Soil:	black earth quartz sand Seewinkel gravel




CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Skin Contact:	14 day(s)
Mash Fermentation:	squashed Stems: 0 %
Fermentation:	spontaneous steel tank
Second Fermentation:	Yeast Type: selected yeast
Maturing:	large wooden barrel 500 L used barrel 3 month(s)

DATA

Wine Type:	Still wine red dry
Alcohol:	12.4 %
Residual Sugar:	1.1 g/l

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Acid:	5.9 g/l
Certificates:	organic
Allergens:	sulfites