

WACHTER
W I E S L E R



BLAUFRÄNKISCH BURGENLAND 2016



Origin:	Austria, Südburgenland
Quality grade:	Qualitätswein
Site:	Deutsch-Schützen, Eisenberg
Site Type:	hilly land
Varietal:	Blafränkisch 100 % 5 - 20 years 4000 - 5000 plants/ha 4000 - 5000 liter/ha
Geographical Orientation:	north east, south east, south, south west, west
Sea Level:	250 - 400 m
Soil:	iron containing green slate loam



Cellar

Harvest:	handpicked end/september
Malolactic Fermentation:	yes
Skin Contact:	2 week(s)
Fermentation:	spontaneous steel tank
Maturing:	large wooden barrel 600 L used barrel large wooden barrel 2000 L used barrel

Time on the Full Yeast: 6 month(s)
6 month(s)
Time on the Fine Yeast: 4 month(s)
4 month(s)

Data

Wine Type: Still wine | red | dry
Allergens: sulfites
Drinking Temperature: 15 °C
Aging Potential: small (5 years)