



Blaufränkisch - Leithaberg DAC 2016

Origin: Austria, Burgenland, Mörbisch am See
Quality grade: Leithaberg DAC
Varietal: Blaufränkisch
Soil: mica schist

Cellar

Harvest: handpicked | October 8
Fermentation: spontaneous
Malolactic yes
Fermentation:
Mash Fermentation: complete destemming | Stems: 0 % | concrete tank
| 4 week(s)
Fermentation Process: manual punch down | 1 x day
Maturing: oak barrel | 225 L | used barrel | 14 month(s)
Bottling: Aug. 21, 2018 | 1140 bottles

Data

Wine Type: Still wine | red | dry
Alcohol: 13.2 %
Acid: 6.3 g/l
Residual Sugar: < 1 g/l
Total Sulfur: 57 mg
Certificates: organic

