

# ROSI SCHUSTER

BURGENLAND

## SANKT MARGARETHEN BLAUFRÄNKISCH 2016

**Origin:** Austria, Burgenland  
**Quality grade:** Österreichischer Qualitätswein  
**Site:** Hinkenthal, Lamer  
**Site Type:** hilly land  
**Varietal:** Blaufränkisch 100 % | 45 - 65 years  
5500 - 6000 plants/ha | 2000 liter/ha  
**Geographical Orientation:** south east  
**Sea Level:** 160 - 180 m  
**Soil:** sand  
lime



### WEATHER / CLIMATE

**Climate:** pannonic

### CELLAR

**Harvest:** handpicked | beginning/october  
**Fermentation:** spontaneous  
**Malolactic Fermentation:** yes  
**Sulfur Added:** wine  
**Mash Fermentation:** complete destemming | Stems: 0 % | open fermentation  
vat | 3 week(s)  
**Maturing:** large wooden barrel | used barrel | 20 month(s)  
**Time on the Fine Yeast:** 20 month(s)  
**Bottling:** DIAM | beginning/may 2018 | 780 bottles  
**Deacidification:** no  
**Acidification:** no



### DATA

**Wine Type:** Still wine | red | dry  
**Alcohol:** 13.5 %  
**Allergens:** sulfites  
**Drinking Temperature:** 15 - 17 °C  
**Aging Potential:** high (15 years)  
**Optimum Drinking Year:** 2018 - 2030