

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