

Umathum Blaufränkisch 2016

Wine Description

Ruby-red with dark core, in the nose impressions of blackberries, sour cherries and black currants, delicate note to graphit, balanced on the palate with hints of white pepper, spicy and full-bodied, fine, smooth and long finish

Wine Type: Still wine | red | dry

Alcohol: 12.8 %

Residual Sugar: 1 g/l

Acid: 5.9 g/l

Allergens: sulfites

Drinking Temperature: 17 - 18 °C

Aging Potential: high (12 years)

Optimum Drinking Year: 2020 - 2028



Vineyard



Origin: Austria, Burgenland, Frauenkirchen

Quality grade: Österreichischer Qualitätswein

Site: Winden, Jois, Neusiedl am See

Site Type: hillside

Varietal: Blaufränkisch 100 % | 15 - 26 years
3800 plants/ha | 3500 liter/ha

Geographical Orientation: south east

Sea Level: 160 m

Soil: Muschelkalk
loam
slate

Harvest and Maturing

Harvest:	handpicked middle/october
Grape Sorting:	mechanical
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Juice Extraction:	yes 15 %
Mash Fermentation:	complete destemming Stems: 0 % steel tank 2 week(s) temperature control: yes 28 - 30 °C 100 %
Filter:	layer filtration
Sulfur Added:	wine
Maturing:	large wooden barrel 2500 L used barrel 16 month(s)
Time on the Fine Yeast:	16 month(s)
Bottling:	glass cork beginning/march 2018

Winery

Connected to the soil and always open to new things characterise our work. The vineyards are cultivated expertly and ecologically, the grapes are harvested exclusively by hand and the wine is given plenty of time to develop in the cellar.