

Umathum Blaufränkisch 2016

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



Weather / Climate

Climate: continental, pannonic

Cellar

Harvest:	handpicked middle/october
Grape Sorting:	mechanical
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	wine
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
Maturing:	large wooden barrel 2500 L used barrel 16 month(s)
Time on the Fine Yeast:	16 month(s)

Data

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

Wine Description



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

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.