

# Umathum

## Blaufränkisch 2016

Österreichischer Qualitätswein

<b>Origin:</b>	Austria, Burgenland, Frauenkirchen
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Winden, Jois, Neusiedl am See
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Blaufränkisch 100 %   15 - 26 years 3800 plants/ha   3500 liter/ha
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	160 m
<b>Soil:</b>	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 %

**Weingut Umathum** | St. Andräer Straße 7 | 7132 Frauenkirchen | Austria

[www.umathum.at](http://www.umathum.at) | [office@umathum.at](mailto:office@umathum.at) |  | [www.instagram.com/umathum\\_winery/](https://www.instagram.com/umathum_winery/) | [www.umathum.at/shop/](http://www.umathum.at/shop/)

<b>Filter:</b>	layer filtration
<b>Maturing:</b>	large wooden barrel   2500 L   used barrel   16 month(s)
<b>Time on the Fine Yeast:</b>	16 month(s)
<b>Bottling:</b>	glass cork   beginning/march 2018

## Data

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	12.8 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5.9 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	17 - 18 °C
<b>Aging Potential:</b>	high (12 years)
<b>Optimum Drinking Year:</b>	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.