

ROSI SCHUSTER

BURGENLAND

BLAUFRÄNKISCH BURGENLAND 2017



Origin: Austria, Burgenland
Quality grade: Österreichischer Qualitätswein
Site: Vineyard Selection from Zagersdorf and Sankt Margarethen
Site Type: hilly land
Varietal: Blaufränkisch 100 % | 15 - 40 years
5500 - 6500 plants/ha | 2900 liter/ha
Geographical Orientation: south east, south west
Sea Level: 130 - 210 m

WEATHER / CLIMATE

Climate: pannonic

CELLAR

Harvest: handpicked | end/september - beginning/october
Fermentation: spontaneous
Malolactic Fermentation: yes
Mash Fermentation: complete destemming | Stems: 0 % | steel tank | 3 week(s)
Maturing: large wooden barrel | used barrel | 14 month(s)
Time on the Fine Yeast: 14 month(s)
Bottling: DIAM | end/november 2018
Deacidification: no
Acidification: no

DATA

Wine Type: Still wine | red | dry
Alcohol: 13 %
Allergens: sulfites
Drinking Temperature: 15 - 17 °C
Optimum Drinking Year: 2019 - 2025