

# weninger

## Blaufränkisch 2016

<b>Origin:</b>	Austria, Mittelburgenland, Horitschon
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Vineyard Selection - Horitschon, Ritzing
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Blaufränkisch 100 %   10 - 35 years 4000 plants/ha   5500 liter/ha
<b>Sea Level:</b>	240 - 340 m
<b>Soil:</b>	loam clay lime



### Weather / Climate

**Climate:** pannonic

### Cellar

**Harvest:** handpicked | middle/september - end/september

**Malolactic Fermentation:** yes

**Mazeration:** 3 hours | warm

**Mash Fermentation:** complete destemming | Stems: 0 % | 10 day(s) | 100 %  
**Fermentation:** spontaneous

wooden fermentation stand | 4000 L | used barrel  
**Maturing:** large wooden barrel | 3000 L | used barrel | 12 - 16  
month(s)

**Time on the Fine Yeast:** 12 - 16

**Bottling:** DIAM | beginning/may 2018 | 21000 bottles



## Data

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	12.8 %
<b>Acid:</b>	6 g/l
<b>Residual Sugar:</b>	1.1 g/l
<b>Total Sulfur:</b>	< 10 mg
<b>Certificates:</b>	organic, Demeter, respect - BIODYN, bio-dynamic, LACON
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 - 17 °C
<b>Aging Potential:</b>	medium (10 years)
<b>Optimum Drinking Year:</b>	2018 - 2025

## Winery

Soil as the origin of life. Unbound yet deeply rooted.