

weninger

Blaufränkisch 2016

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

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

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

Winery

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

