

Kékfrankos Balf 2016

Origin: Hungary, Balf
Site: Vineyard Selection
Varietal: Blaufränkisch 100 % | 18 - 46 years
5500 plants/ha | 4000 liter/ha



Weather / Climate

Climate: pannonic

Cellar

Harvest: handpicked

Malolactic yes

Fermentation:

Skin Contact: 3 week(s)

Fermentation: spontaneous

steel tank

Maturing: large wooden barrel | used barrel

Bottling: 21000 bottles

Data

Wine Type: Still wine | red | dry

Alcohol: 12.88 %

Acid: 6.2 g/l

Residual Sugar: 0.6 g/l

Total Sulfur: 23 mg

Certificates: organic, bio-dynamic

Allergens: sulfites

Drinking 16 - 18 °C

Temperature:

Aging Potential: medium (2028 years)



Optimum Drinking
Year:

2018 - 2028