

Kékfrankos Balf 2016

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



Cellar

Harvest: handpicked
Malolactic Fermentation: yes
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 Temperature: 16 - 18 °C
Aging Potential: medium (2028 years)
Optimum Drinking Year: 2018 - 2028