

Umathum

Kirschgarten Blaufränkisch 2015

Österreichischer Qualitätswein

Origin: Austria, Burgenland, Frauenkirchen

Quality grade: Österreichischer Qualitätswein

Site: Kirschgarten

Site Type: terraces

Varietal: Blaufränkisch 100 % | 18 years
6000 plants/ha | 3800 liter/ha

Geographical Orientation: south east

Sea Level: 202 m

Soil: slate

Vineyard Site:

The vineyard was first mentioned in a document in 1214 and has been allowed to bear the privilege of a designation of origin since 1524 and is one of the world's first designations of origin for wine. After decades of fallow land, the only stone terrace walls in Burgenland were painstakingly rebuilt and planted with vines in 2001 by the Umathum winery in 15,000 hours of work.



Weather / Climate

Climate: continental, pannonic

Cellar

Harvest: handpicked | middle/october

Grape Sorting: mechanical

Fermentation: spontaneous

Malolactic Fermentation: yes

Weingut Umathum | St. Andräer Straße 7 | 7132 Frauenkirchen | Austria

www.umathum.at | office@umathum.at | www.instagram.com/umathum_winery/ | www.umathum.at/shop/

Sulfur Added:	wine
Juice Extraction:	yes 20 %
Mash Fermentation:	complete destemming Stems: 0 % open fermentation vat 3 week(s) temperature control: yes 28 - 30 °C 100 %
Fermentation Process:	pump over 1 - 3 x day Duration: 21 days
Filter:	layer filtration coarse
Maturing:	95 % small oak barrel 225 L used barrel 24 month(s) 5 % small oak barrel 225 L new barrel 24 month(s) bottle 15 month(s)
Time on the Fine Yeast:	24 month(s)
Bottling:	glass cork middle/january 2018

Data

Wine Type:	Still wine red dry
Alcohol:	13.3 %
Residual Sugar:	1.2 g/l
Acid:	6.1 g/l
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2021 - 2032

Wine Description

Intense red with dark center, in the nose a bouquet of graphite and vanilla with impressions of chocolate, on the palate a delicate note of cherries, spicy and very complex with fine tannin and long finish. Very good ageing potential.

Winery

Connected to the soil and always open to new things characterise our work. The vineyards are cultivated expertly and ecologically, the grapes are harvested exclusively by hand and the wine is given plenty of time to develop in the cellar.