

Umathum

Kirschgarten Blaufränkisch 2016

Wine Description

Dark ruby colour, on the nose dark cherry and graphite aromas with roasted and chocolate aromas, on the palate blackberry and dark cherry, full body wine with smooth and long finish.

Wine Type: Still wine | red | dry

Alcohol: 14.1 %

Residual Sugar: 1 g/l

Acid: 6.4 g/l

Allergens: sulfites

Drinking Temperature: 16 - 18 °C

Aging Potential: high (15 years)

Optimum Drinking Year: 2025 - 2035

Vineyard

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.



Origin: Austria, Burgenland, Frauenkirchen

Quality grade: Österreichischer Qualitätswein

Site: Kirschgarten

Site Type: terraces

Varietal: Blaufränkisch 100 % | 19 years

6000 plants/ha | 3800 liter/ha



Geographical Orientation:	south east
Sea Level:	202 m
Soil:	slate

Harvest and Maturing

Harvest:	handpicked
Grape Sorting:	mechanical
Fermentation:	spontaneous
Malolactic Fermentation:	yes
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
Sulfur Added:	wine
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)
Bottling:	glass cork

Product Codes

EAN:	9008172162312
EAN / carton 6:	9008172162367

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.

Food recommendation

goes well with dark meat and game as well as hard cheeses