

MORIC

MORIC RESERVE BLAUFRÄNKISCH 2016

Origin: Austria, Burgenland, Grosshöflein
Quality grade: Österreichischer Qualitätswein
Site: Neckenmarkt, Lutzmannsburg
Normal Classification: Reserve
Varietal: Blaufränkisch 100 % | 35 - 64 years
Soil: slate
lime
sandy
clayey



Cellar

Fermentation: spontaneous
Malolactic Fermentation: yes
Mash Fermentation: Blaufränkisch | squashed | Stems: 0 % | plastic vat | 14 - 21 day(s) | 20 - 22 °C
Filter: unfiltered
Maturing: large wooden barrel | 500 L | used barrel | 8 month(s)
large wooden barrel | 1000 L | used barrel

Data

Wine Type: Still wine | red | dry
Allergens: sulfites
Aging Potential: medium

