

weninger

Vom Lehm 2016

Origin:	Austria, Mittelburgenland, Horitschon
Quality grade:	Landwein
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Merlot 100 % 12 - 30 years 5000 plants/ha 4000 - 5000 liter/ha
Sea Level:	240 - 300 m
Soil:	iron containing clay loam



Weather / Climate

Climate: pannonic

Cellar

Harvest: handpicked | middle/september - end/september

Malolactic Fermentation: yes

Mazeration: 3 day(s) | warm

Mash Fermentation: complete destemming | Stems: 10 % | 10 day(s) | 100 %

Fermentation Process: pump over | 1 x | Duration: 3 days

Fermentation: spontaneous
steel tank | temperature control: yes | 16 - 25 °C



Maturing:	50 % large wooden barrel 3000 L used barrel 14 month(s) 50 % wooden fermentation stand 4000 L used barrel 14 month(s)
Time on the Fine Yeast:	14 14
Bottling:	screw cap beginning/september 2017 4800 bottles

Data

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Residual Sugar:	< 1 g/l
Total Sulfur:	< 30 mg
Certificates:	organic, Demeter, respect - BIODYN, bio-dynamic, LACON
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	medium (10 years)
Optimum Drinking Year:	2017 - 2024

Winery

Soil as the origin of life. Unbound yet deeply rooted.