

# weninger

## Vom Lehm 2016

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

### Cellar

<b>Harvest:</b>	handpicked   middle/september - end/september
<b>Malolactic Fermentation:</b>	yes
<b>Mazeration:</b>	3 day(s)   warm
<b>Mash Fermentation:</b>	complete destemming   Stems: 10 %   10 day(s)   100 %
<b>Fermentation Process:</b>	pump over   1 x   Duration: 3 days
<b>Fermentation:</b>	spontaneous steel tank   temperature control: yes   16 - 25 °C
<b>Maturing:</b>	50 %   large wooden barrel   3000 L   used barrel   14 month(s) 50 %   wooden fermentation stand   4000 L   used barrel   14 month(s)
<b>Time on the Fine Yeast:</b>	14 14
<b>Bottling:</b>	screw cap   beginning/september 2017   4800 bottles

### Data

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

### Winery

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

