



BLAUFRÄNKISCH RIED SPITZERBERG - ÖTW ERSTE LAGE 2017

Wine Type:	Still wine red dry
Alcohol:	13 %
Residual Sugar:	1 g/l
Acid:	5.4 g/l
Total Sulfur:	< 45 mg
Certificates:	organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2022 - 2032

VINEYARD

Origin:	Austria, Carnuntum
Quality grade:	Qualitätswein
Normal Classification:	Erste Lage
Site Type:	hillside
Varietal:	Blaufränkisch 100 % 47 - 62 years 3000 plants/ha 2300 - 2600 liter/ha
Geographical Orientation:	south
Sea Level:	180 - 260 m
Soil:	unconsolidated sediment limestone

HARVEST AND MATURING

Harvest:	handpicked end/september
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 25 % open fermentation vat 2000 L 8 - 12 day(s)
Filter:	unfiltered
Sulfur Added:	yes, wine
Maturing:	large wooden barrel 500 L used barrel 14 month(s)
Time on the Full Yeast:	14 month(s)
Bottling:	natural cork beginning/march 2019 800-1000 bottles SO2 added: 10 mg

