



<b>Origin:</b>	Austria, Burgenland
<b>Quality grade:</b>	Qualitätswein
<b>Site:</b>	Deutsch-Schützen, Eisenberg
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Blaufränkisch 100 %   5 - 15 years 3000 - 3500 plants/ha   5500 liter/ha
<b>Geographical Orientation:</b>	south east, south
<b>Sea Level:</b>	200 - 250 m
<b>Soil:</b>	iron containing loam slate



## WEATHER / CLIMATE

**Average Rainfall Per Vintage:** 400 - 450 mm

## CELLAR

<b>Harvest:</b>	handpicked   September 20 - September 22
<b>Malolactic Fermentation:</b>	yes
<b>Fermentation:</b>	spontaneous open fermentation vat   900 L   8 - 10 day(s)   temperature control: yes   28 - 30 °C
<b>Maturing:</b>	large wooden barrel   2000 L   used barrel   6 month(s)
<b>Time on the Full Yeast:</b>	4 week(s)
<b>Time on the Fine Yeast:</b>	10 month(s)

## DATA

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	12.5 %
<b>Acid:</b>	5.9 g/l

<b>Residual Sugar:</b>	1.3 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 °C
<b>Aging Potential:</b>	small (3 years)
<b>Optimum Drinking Year:</b>	2018 - 2021

## WINERY

The Krutzler Winery is a family enterprise in the fifth generation. Reinhold Krutzler, the qualified cellar master, was trained at Bründlmayr Winery and gained international experience through stints at wineries in France, Italy and South Africa.