



BLAUFRÄNKISCH 2017



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



WEATHER / CLIMATE

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

CELLAR

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

DATA

Wine Type:	still wine red dry
Alcohol:	12.5 %
Acid:	5.9 g/l
Residual Sugar:	1.3 g/l
Allergens:	sulfites
Drinking Temperature:	16 °C
Aging Potential:	small (3 years)
Optimum Drinking Year:	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.