

# Umathum Blaufränkisch 2017

## Wine Description

ruby-red with dark core, in the nose green pepper with impressions of mint and pomegranate, delicate note to graphit, balanced on the palate with hints of black currants, spicy and full-bodied, fine, smooth and long finish

**Wine Type:** Still wine | red | dry

**Alcohol:** 13.5 %

**Residual Sugar:** 1 g/l

**Acid:** 5.9 g/l

**Allergens:** sulfites

**Drinking Temperature:** 17 - 18 °C

**Aging Potential:** high (12 years)

**Optimum Drinking Year:** 2020 - 2025

## Vineyard



**Origin:** Austria, Burgenland, Frauenkirchen

**Quality grade:** Österreichischer Qualitätswein

**Site:** Winden, Jois, Neusiedl am See

**Site Type:** hillside

**Varietal:** Blaufränkisch 100 % | 16 - 27 years  
3800 plants/ha | 3500 liter/ha

**Geographical Orientation:** south east

**Sea Level:** 160 m

**Soil:** Muschelkalk  
loam  
slate



## Harvest and Maturing

Harvest:	handpicked   middle/october
Grape Sorting:	mechanical
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Juice Extraction:	yes   15 %
Mash Fermentation:	complete destemming   Stems: 0 %   steel tank   2 week(s)   temperature control: yes   28 - 30 °C   100 %
Filter:	layer filtration
Sulfur Added:	yes, wine
Maturing:	large wooden barrel   2500 L   used barrel   16 month(s)
Bottling:	glass cork

## Product Codes

EAN:	9008172170317
EAN / carton 6:	9008172170362

## Winery

Connected to the soil and always open to new things characterise our work. The vineyards are cultivated expertly and ecologically, the grapes are harvested exclusively by hand and the wine is given plenty of time to develop in the cellar.

## Food recommendation

goes well with dark meat and game as well as hard cheese