

Umathum

Blaufränkisch 2017

Österreichischer Qualitätswein

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| Origin: | Austria, Burgenland, Frauenkirchen |
| Quality grade: | Österreichischer Qualitätswein |
| Site: | Winden, Jois, Neusiedl am See |
| Site Type: | hillside |
| Varietal: | Blaufränkisch 100 % 16 - 27 years 3500 liter/ha |
| Geographical Orientation: | south east |
| Sea Level: | 160 m |
| Soil: | Muschelkalk loam slate |



Cellar

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| Harvest: | handpicked middle/october |
| Fermentation: | spontaneous |
| Filter: | layer filtration |
| Maturing: | large wooden barrel 2500 L used barrel 16 month(s) |
| Bottling: | glass cork |

Data

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| Wine Type: | Still wine red dry |
| Allergens: | sulfites |
| Drinking Temperature: | 17 - 18 °C |
| Aging Potential: | high (12 years) |
| Optimum Drinking Year: | 2020 - 2025 |

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

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