

# Umathum Blaufränkisch 2017

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



## Weather / Climate

Climate: continental, pannonic

## Cellar

Harvest:	handpicked   middle/october
Grape Sorting:	mechanical
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
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
Maturing:	large wooden barrel   2500 L   used barrel   16 month(s)

## Data

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

## Product Codes

EAN:	9008172170317
EAN / carton 6:	9008172170362



## Wine Description

ruby-red with dark core, in the nose green pepper with impressions of mint and pomegranate, delicate note to graphite, 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