

Umathum

Blaufränkisch 2017

Österreichischer Qualitätswein

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 %

Weingut Umathum | St. Andräer Straße 7 | 7132 Frauenkirchen | Austria

www.umathum.at | office@umathum.at |  | www.instagram.com/umathum_winery/ | www.umathum.at/shop/

Filter:	layer filtration
Maturing:	large wooden barrel 2500 L used barrel 16 month(s)
Bottling:	glass cork

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