

# Umathum Kirschgarten Blaufränkisch 2017

<b>Origin:</b>	Austria, Burgenland, Frauenkirchen
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Kirschgarten
<b>Site Type:</b>	terraces
<b>Varietal:</b>	Blaufränkisch 100 %   18 years
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	202 m
<b>Soil:</b>	slate



## Vineyard Site:

The vineyard was first mentioned in a document in 1214 and has been allowed to bear the privilege of a designation of origin since 1524 and is one of the world's first designations of origin for wine. After decades of fallow land, the only stone terrace walls in Burgenland were painstakingly rebuilt and planted with vines in 2001 by the Umathum winery in 15,000 hours of work.

## Cellar

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Filter:</b>	layer filtration   coarse
<b>Maturing:</b>	95 %   small oak barrel   225 L   used barrel   24 month(s) 5 %   small oak barrel   225 L   new barrel   24 month(s) bottle   15 month(s)
<b>Bottling:</b>	glass cork



## Data

<b>Wine Type:</b>	Still wine   red   dry
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Aging Potential:</b>	high (15 years)
<b>Optimum Drinking Year:</b>	2026 - 2036

## Wine Description

Dark ruby colour, on the nose dark cherry and graphite aromas with roasted and chocolate aromas, on the palate blackberry and dark cherry, full body wine with 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.