

# MORIC

## LUZMANNSBURG ALTE REBEN BLAUFRÄNKISCH 2017

<b>Origin:</b>	Austria, Burgenland, Lutzmannsburg
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Lutzmannsburg
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Blaufränkisch 100 %   72 - 112 years   single guyot 5000 - 8000 plants/ha   2200 - 2600 liter/ha
<b>Geographical Orientation:</b>	east, south, west
<b>Sea Level:</b>	260 - 300 m
<b>Soil:</b>	brown clay limestone loam clay
<b>Cellar</b>	
<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	yes, wine
<b>Mash Fermentation:</b>	partly destemming   wooden fermentation stand   1000 - 3200 L   used barrel   23 - 30 day(s)   28 - 31 °C
<b>Fermentation Process:</b>	manual punch down   1 x day   Duration: 20 days
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	large wooden barrel   500 - 1500 L   used barrel   20 - 22 month(s)
<b>Bottling:</b>	natural cork DIAM



### Data

<b>Wine Type:</b>	Still wine   red   dry
<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	14 - 16 °C
<b>Aging Potential:</b>	30 years
<b>Optimum Drinking Year:</b>	2027 - 2042