

ROSI SCHUSTER

BURGENLAND

MÜLLENDORF BLAUFRÄNKISCH 2017

Origin: Austria, Burgenland
Site: Müllendorf
Site Type: hillside
Varietal: Blaufränkisch 100 % | 35 - 44 years
6800 plants/ha | 2000 liter/ha
Geographical Orientation: south east
Sea Level: 280 - 300 m
Soil: chalk



WEATHER / CLIMATE

Climate: pannonic

CELLAR

Fermentation: spontaneous
Malolactic Fermentation: yes
Sulfur Added: yes
Mash Fermentation: Blaufränkisch | destemmed and squashed | fermentation vat | used barrel
Fermentation Process: manual punch down
Filter: unfiltered
Maturing: 100 % | large wooden barrel | 500 L | more than 2 years | 22 month(s) | Blaufränkisch
Time on the Fine Yeast: Blaufränkisch
Bottling: DIAM | end/august 2019 | 570 bottles

DATA

Wine Type: Still wine | red | dry
Allergens: sulfites
Drinking Temperature: 15 - 18 °C
Aging Potential: high
Optimum Drinking Year: 2021 - 2040

