



VinoFact

REDWOOD 2017

Bio-Qualitätswein 

Origin:	Austria, Burgenland
Quality grade:	Bio-Qualitätswein
Site:	Heideboden
Site Type:	plains
Varietal:	Zweigelt 50 % / 17 - 32 years 3000 - 7000 plants/ha / 4000 - 6000 liter/ha Blaufränkisch 30 % Merlot 20 %
Sea Level:	130 - 170 m
Soil:	lime / little gravel / large black earth / medium



lacon
INSTITUT



WEATHER / CLIMATE

Climate: *pannonic*

CELLAR

Harvest:	handpicked / 25 kg cask
Grape Sorting:	manual and mechanical
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	no
Mash Fermentation:	Semi Carbonic fermentation / Stems: 0 % / steel tank / 10 day(s) / 90 % Carbonic fermentation / Stems: 10 % / open fermentation vat / 2000 L / used barrel / 10 day(s) / 10 %
Fermentation Process:	manual punch down / 1x day / Duration: 7 days
Filter:	unfiltered
Maturing:	50 % / small oak barrel / 225 L / used barrel / 10 month(s) 50 % / oak barrel / 500 L / used barrel / 10 month(s)
Bottling:	natural cork SO2 added: 10 mg

DATA

Wine Type:	Still wine / red / dry
Alcohol:	11 %
Certificates:	respect - BIODYN, LACON
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2018 - 2026

PRODUCT CODES

EAN / carton 6: 912003505 302 2

WINERY

Vinofact Pocket is made for winemakers and the mobile phone. Mobile creation, editing and sharing of your data sheets, from layout to content, colours and fonts. All with a few clicks... without any design knowledge and professionally translated into over 30 languages!