



STEFAN WELLANSCHITZ: NECKENMARKT 2017

Origin:	Austria, Mittelburgenland, Neckenmarkt
Quality grade:	Qualitätswein
Site:	Hochberg
Varietal:	Blaufränkisch 100 % 55 years
Geographical Orientation:	south
Sea Level:	450 - 500 m
Soil:	mica schist silicate rock gneiss Muschelkalk

Cellar

Harvest:	handpicked end/september
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Skin Contact:	30 day(s)
Fermentation Process:	manual punch down
Maturing:	large wooden barrel 1350 L used barrel large wooden barrel 600 L used barrel

Data

Wine Type:	Still wine red dry
Alcohol:	13 %
Allergens:	sulfites
Optimum Drinking Year:	2020 - 2035

