

# Blauburger PUR 2018



## Wine Description

Our Blauburger PUR grows on the site "Hiesberg", a clay soil with very stony underground (mica schist, quartz) in about 380m above sea level on the northern boarder of Kamptal. There the climate is already very much influenced from the cold and rough winds and nights from the region "Waldviertel". This brings fruitiness into the grapes. Der Blauburger PUR 18 was - like all of our wines - harvested by hand and fermented spontaneously. The grapes were very ripen, the stalks already lignified because the harvest was very late. The whole bunches were only stamped by feed and left for 6 weeks on the skin without moving. Afterwards, the wine was reched in small used oak barrles to mature for another year before it got bottled unfiltered and only with a small addition of sulphur. Der Blauburger PUR 18 ist a fruity, thick red wine with soft tannins and a long finish. It fits perfect to game dishes and steak.

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	1.37 g/l
<b>Acid:</b>	5.7 g/l
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	medium (9 years)
<b>Optimum Drinking Year:</b>	2022 - 2027

## Vineyard

<b>Origin:</b>	Austria, Kamptal, Mollands
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site Type:</b>	plateau
<b>Varietal</b>	Blauburger 100 %   17 - 17 years 3500 plants/ha   2000 - 2500 liter/ha
<b>Sea Level:</b>	330 m
<b>Soil</b>	loam   large Gföhler Gneis   medium mica schist   little

## Harvest and Maturing

<b>Harvest</b>	handpicked
<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Juice Extraction</b>	yes   10 %

<b>Mash Fermentation</b>	complete destemming   fermentation vat   6 week(s) squashed   Stems: 0 %
<b>Fermentation Process</b>	manual punch down   1 x day
<b>Filter</b>	unfiltered
<b>Sulfur Added:</b>	no
<b>Maturing</b>	large wooden barrel
<b>Bottling</b>	natural cork