

MORIC

BLAUFRÄNKISCH BURGENLAND 2018

Origin: Austria, Burgenland
Quality grade: Österreichischer Qualitätswein
Site: Lutzmannsburg
Site Type: hilly land, plateau
Varietal: Blaufränkisch 100 % | 16 - 68 years
4500 - 7000 plants/ha | 3200 liter/ha
Geographical Orientation: south east, south
Sea Level: 280 - 340 m
Soil: amphibolite
alluvial gravel

Cellar

Fermentation: spontaneous
Malolactic Fermentation: yes
Mash Fermentation: squashed | Stems: 100 % | wooden fermentation stand
| 2500 L | used barrel | 14 - 21 day(s) | 20 - 22 °C | 15 %
Fermentation Process: manual punch down | Duration: 20 days
Maturing: wooden fermentation stand | 2500 L | used barrel | 12
month(s)
large wooden barrel | 4500 L | used barrel
Bottling: natural cork

Data

Wine Type: Still wine | red | dry
Allergens: sulfites

