

# 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

