

# Umathum

## Blaufränkisch 2018

Österreichischer Qualitätswein

<b>Origin:</b>	Austria, Burgenland, Frauenkirchen
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Winden, Jois, Neusiedl am See
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Blaufränkisch 100 %   17 - 28 years 3800 plants/ha   3500 liter/ha
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	160 m
<b>Soil:</b>	Muschelkalk loam slate



## Weather / Climate


**Climate:** continental, pannonic

## Cellar

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	mechanical
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	wine
<b>Juice Extraction:</b>	yes   15 %
<b>Mash Fermentation:</b>	complete destemming   Stems: 0 %   steel tank   2 week(s)   temperature control: yes   28 - 30 °C   100 %



Weingut Umathum | St. Andräer Straße 7 | 7132 Frauenkirchen | Austria

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<b>Filter:</b>	layer filtration
<b>Maturing:</b>	large wooden barrel   2500 L   used barrel   16 month(s)
<b>Bottling:</b>	glass cork

## Data

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13 %
<b>Certificates:</b>	FAIR'N GREEN, Sustainable Austria
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	17 - 18 °C
<b>Aging Potential:</b>	high (12 years)
<b>Optimum Drinking Year:</b>	2021 - 2026

## Product Codes

<b>EAN:</b>	9008172170317
<b>EAN / carton 6:</b>	9008172170362

## Wine Description

ruby-red with dark core, in the nose green pepper with impressions of mint and pomegranate, delicate note to graphite, balanced on the palate with hints of black currants, spicy and full-bodied, fine, smooth and long finish

## Winery

Connected to the soil and always open to new things characterise our work. The vineyards are cultivated expertly and ecologically, the grapes are harvested exclusively by hand and the wine is given plenty of time to develop in the cellar.

## Food recommendation

goes well with dark meat and game as well as hard cheese