

MORIC

LUZMANNSBURG ALTE REBEN BLAUFRÄNKISCH 2018

Origin:	Austria, Burgenland, Lutzmannsburg
Quality grade:	Österreichischer Qualitätswein
Site:	Lutzmannsburg
Site Type:	plateau
Varietal:	Blaufränkisch 100 % 73 - 113 years single guyot 5000 - 8000 plants/ha 2200 - 2600 liter/ha
Geographical Orientation:	east, south, west
Sea Level:	260 - 300 m
Soil:	brown clay limestone loam clay
Cellar	
Harvest:	handpicked
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mash Fermentation:	partly destemming wooden fermentation stand 1000 - 3200 L used barrel 23 - 30 day(s) 28 - 31 °C
Fermentation Process:	manual punch down 1 x day Duration: 20 days
Filter:	unfiltered
Maturing:	large wooden barrel 500 - 1500 L used barrel 20 - 22 month(s)
Bottling:	natural cork DIAM

Data

Wine Type:	Still wine red dry
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	30 years
Optimum Drinking Year:	2028 - 2043

