



KARPATENSCHIEFER BLAUFRÄNKISCH 2018

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	6.2 g/l
Total Sulfur:	< 10 mg
Certificates:	organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2023 - 2028



VINEYARD

Origin:	Austria
Quality grade:	Bio-Wein aus Österreich
Site Type:	hillside
Varietal:	Blaufränkisch 100 % 26 - 46 years 3500 - 5000 plants/ha 2600 - 3000 liter/ha
Sea Level:	240 - 280 m
Soil:	limestone

HARVEST AND MATURING

Harvest:	handpicked end/september
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mazeration:	squashed 3 day(s) with stems: yes
Mash Fermentation:	squashed large wooden barrel 500 L used barrel 8 - 12 day(s)
Fermentation Process:	manual punch down 1 x day Duration: 3 days
Filter:	unfiltered
Sulfur Added:	yes, wine
Maturing:	large wooden barrel 500 L used barrel 12 month(s)
Time on the Full Yeast:	12 month(s)
Bottling:	natural cork end/november 2020 SO2 added: 10 mg