



PRELLENKIRCHEN BLAUFRÄNKISCH 2018

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Certificates:	organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2023 - 2028

VINEYARD

Origin:	Austria, Carnuntum
Quality grade:	Bio-Qualitätswein
Site:	Spitzerberg, Prellenkirchen
Normal Classification:	Ortswein
Site Type:	hillside
Varietal:	Blaufränkisch 100 % 26 - 46 years 3500 - 3800 plants/ha 2600 - 3000 liter/ha
Geographical Orientation:	south
Sea Level:	180 - 260 m
Soil:	limestone

HARVEST AND MATURING

Harvest:	handpicked
Malolactic Fermentation:	yes
Mazeration:	squashed 3 day(s) with stems: yes
Mash Fermentation:	squashed Stems: 0 % large wooden barrel used barrel
Fermentation:	spontaneous large wooden barrel used barrel
Filter:	unfiltered
Sulfur Added:	yes, wine
Maturing:	large wooden barrel used barrel 12 month(s)
Bottling:	natural cork

PRODUCT CODES

EAN:	9120039622583
EAN / carton 6:	9120039623580

