



VinoFact

# REDWOOD 2018

Bio-Qualitätswein, 1er Cru ↵

Origin:	Austria, Burgenland
Quality grade:	Bio-Qualitätswein
Site:	Heideboden
Normal Classification:	1er Cru
Site Type:	plains
Varietal:	Zweigelt 50 % / 17 - 32 years 3000 - 7000 plants/ha / 4000 - 6000 liter/ha Blaufränkisch 30 % Merlot 20 %
Sea Level:	130 - 170 m
Soil:	lime / little gravel / large black earth / medium



lacon  
INSTITUT



## WEATHER / CLIMATE

Climate: *pannonic*

Weingut VinoFact Demo / Austria

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# CELLAR

<i>Harvest:</i>	<i>handpicked / 25 kg cask</i>
<i>Grape Sorting:</i>	<i>manual and mechanical</i>
<i>Fermentation:</i>	<i>spontaneous</i>
<i>Malolactic Fermentation:</i>	<i>yes</i>
<i>Sulfur Added:</i>	<i>no</i>
<i>Mash Fermentation:</i>	<i>Semi Carbonic fermentation / Stems: 0 % / steel tank / 10 day(s) / 90 % Carbonic fermentation / Stems: 10 % / open fermentation vat / 2000 L / used barrel / 10 day(s) / 10 %</i>
<i>Fermentation Process:</i>	<i>manual punch down / 1x day / Duration: 7 days</i>
<i>Filter:</i>	<i>unfiltered</i>
<i>Maturing:</i>	<i>50 % / small oak barrel / 225 L / used barrel / 10 month(s) 50 % / oak barrel / 500 L / used barrel / 10 month(s)</i>
<i>Bottling:</i>	<i>natural cork SO2 added: 10 mg</i>

# DATA

<i>Wine Type:</i>	<i>Still wine / red / dry</i>
<i>Alcohol:</i>	<i>12 %</i>
<i>Certificates:</i>	<i>respect - BIODYN, LACON</i>
<i>Allergens:</i>	<i>sulfites</i>
<i>Drinking Temperature:</i>	<i>16 - 18 °C</i>
<i>Aging Potential:</i>	<i>high (15 years)</i>
<i>Optimum Drinking Year:</i>	<i>2019 - 2027</i>

# AWARDS

*A la Carte: 100*

# PRODUCT CODES

*EAN / carton 6: 912003505 302 2*

# WINERY

*Vinofact Pocket is made for winemakers and the mobile phone. Mobile creation, editing and sharing of your data sheets, from layout to content, colours and fonts. All with a few clicks... without any design knowledge and professionally translated into over 30 languages!*

*text 1*  
*text 1 descirtion*