



# KARPATENSCHIEFER BLAUFRÄNKISCH 2019

Bio-Wein aus Österreich

Origin:	Austria
Quality grade:	Bio-Wein aus Österreich
Site Type:	hillside
Varietal:	Blaufränkisch 100 %   27 - 47 years 3500 - 5000 plants/ha   2600 - 3000 liter/ha
Sea Level:	240 - 280 m
Soil:	limestone



## WEATHER / CLIMATE

Climate:	pannonic
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## CELLAR

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
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
Maturing:	large wooden barrel   500 L   used barrel   12 month(s)
Bottling:	natural cork SO2 added: 10 mg

## DATA

Wine Type:	Still wine   red   dry
Alcohol:	12 %
Certificates:	organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2024 - 2029

## PRODUCT CODES

EAN:	9120039622927
EAN / carton 6:	9120039623924

