



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

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

