



TOCHTER ROT 2019

Origin:	Austria, Neusiedlersee
Quality grade:	Bio-Landwein aus Österreich
Site:	Töchterl
Site Type:	plateau
Varietal:	Blaufränkisch 100 %
Soil:	slate
Vineyard Site:	tiny vineyard on the site Jungenberg, west of lake Neusiedl, Leitha mountain range; slate soil



WEATHER / CLIMATE

Climate:	continental, pannonic
Vintage description:	2019 started out with a dry winter, followed by a relatively warm spring. The cool and very wet May delayed vegetation but ensured water reserves for the hot and dry June, July and August. Harvest started at the beginning of September.

CELLAR

Harvest:	handpicked September 13
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	no
Filter:	unfiltered
Maturing:	small wooden barrel 112 L used barrel
Bottling:	natural cork Aug. 12, 2020 189 bottles

DATA

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Acid:	6 g/l
Residual Sugar:	1 g/l
Certificates:	bio-dynamic
Allergens:	sulfites



WINE DESCRIPTION

Only child - Blaufränkisch DAUGHTER - You know the feeling? Sometimes a piece of art touches you and you don't know why? Same thing with this wine. You can really drink it but it's not glouglou. Not fruity. But it has wonderful fruit. Drink it now. Or in years. No boundaries in the cellar. So you don't taste them in the wine.

WINERY

As residents of Burgenland in the far east of Austria and as winemakers in Gols, we find ourselves in a multiply fortunate position. Because the Pannonian climate at Lake Neusiedl is not only beneficial and wonderful to live in, but also perfectly predestined for viticulture. The same applies to the diverse soils. This obliges us to produce wines of the highest quality. Starting with the 2013 vintage, all of our winery wines will be organic or biodynamic. In addition, Gols, where our family has been producing wine since 1684, is also a little away from the hustle and bustle of the city. That's why we have the peace and patience here to focus on what matters most. To produce distinctive, timeless, enduring wines from local varieties that will stay with you for a lifetime.

Vinification

whole bunch, crushed by feet, fermented in our tea mixing barrel, aged in one self made 112 liter oak barrel and some glass jars, unfiltered, no addition of sulfites