

Blauburger PUR 2021



Wine Description

Our Blauburger PUR grows on the site "Hiesberg", a clay soil with very stony underground (mica schist, quartz) in about 380m above sea level on the northern boarder of Kamptal. There the climate is already very much influenced from the cold and rough winds and nights from the region "Waldviertel". This brings fruitiness into the grapes. 2021 brought us very ripen and beautiful grapes that were harvestet by hand (like all of our wines), fermented spontaneously and then filled in small used oak barrels to mature. After about 1 year of ripening on the fine yeasts, it was bottled unfiltered and with only a litte addition of sulphur. The result is a very fruity and thick red wine with soft tannins and a long finish - a wine with potential for storage. Our recommendation is to serve it with food like deer ragout or a nice steak.

Wine Type: Still wine | red | dry

Alcohol: 13 %

Residual Sugar: 1 g/l

Acid: 4.6 g/l

Certificates: organic, Demeter

Allergens: sulfites

Drinking Temperature: 12 - 14 °C

Aging Potential: medium (9 years)

Optimum Drinking Year: 2025 - 2030

Vineyard

Origin: Austria, Kamptal, Mollands

Quality grade: Bio-Wein aus Österreich

Site Type: plateau

Sea Level: 330 m

Soil: loam | large
Gföhler Gneis | medium
mica schist | little

Harvest and Maturing

Harvest: handpicked

Fermentation: spontaneous

Malolactic Fermentation: yes

Mash Fermentation: complete destemming | fermentation vat | 6 week(s)
squashed

Maturing: large wooden barrel