



# BLAUFRÄNKISCH 2021

|                               |                        |
|-------------------------------|------------------------|
| <b>Wine Type:</b>             | Still wine   red   dry |
| <b>Alcohol:</b>               | 12.5 %                 |
| <b>Certificates:</b>          | Demeter, bio-dynamic   |
| <b>Allergens:</b>             | sulfites               |
| <b>Drinking Temperature:</b>  | 14 - 16 °C             |
| <b>Aging Potential:</b>       | 5 years                |
| <b>Optimum Drinking Year:</b> | 2024 - 2026            |

## VINEYARD

|                       |                                                                                     |
|-----------------------|-------------------------------------------------------------------------------------|
| <b>Origin:</b>        | Austria                                                                             |
| <b>Quality grade:</b> | Demeter-Wein aus Österreich                                                         |
| <b>Varietal:</b>      | Blaufränkisch 100 %   16 - 36 years<br>3500 - 5000 plants/ha   3400 - 4500 liter/ha |
| <b>Sea Level:</b>     | 180 - 200 m                                                                         |
| <b>Soil:</b>          | calcareous<br>loam<br>limestone                                                     |

## HARVEST AND MATURING

|                                 |                                                                                        |
|---------------------------------|----------------------------------------------------------------------------------------|
| <b>Harvest:</b>                 | handpicked                                                                             |
| <b>Grape Sorting:</b>           | manual                                                                                 |
| <b>Fermentation:</b>            | spontaneous                                                                            |
| <b>Malolactic Fermentation:</b> | yes                                                                                    |
| <b>Mazeration:</b>              | squashed   3 day(s)   with stems: yes                                                  |
| <b>Mash Fermentation:</b>       | squashed   steel tank   8 - 12 day(s)   temperature control: yes   24 - 26 °C          |
| <b>Fermentation Process:</b>    | manual punch down   1 x day   Duration: 3 days                                         |
| <b>Filter:</b>                  | unfiltered                                                                             |
| <b>Sulfur Added:</b>            | yes, wine                                                                              |
| <b>Maturing:</b>                | 50 %   steel tank   8 month(s)<br>50 %   oak barrel   500 L   used barrel   8 month(s) |
| <b>Bottling:</b>                | natural cork<br>SO2 added: 10 mg                                                       |

## PRODUCT CODES

|                        |               |
|------------------------|---------------|
| <b>EAN:</b>            | 9120039623009 |
| <b>EAN / carton 6:</b> | 9120039624006 |

