



RauSchnitt Weine

Freizeit Blaufränkisch 2021

Origin: Austria, Burgenland
Quality grade: Landwein
Site Type: hilly land
Varietal: Blaufränkisch | 36 years | single guyot
Geographical
Orientation: south east
Soil: slate



Freizeit
Blaufränkisch
2021

Weather / Climate

Vintage description:

2021 was a very warm year with good rainfall. A relatively warm and dry winter caused a slight cooling in the spring, delaying bud break. However, the real rain didn't arrive until May, which somewhat dampened the flowering. March and June were particularly dry, and the first heat wave began in June. July and August had relatively higher rainfall. By the time of the harvest in mid-to late September, the rain stopped again, and we had very sunny weather. The above-average warm weather continued until the end of the year.

Cellar

Harvest: handpicked | September 26
Grape Sorting: manual
Malolactic yes
Fermentation:
Sulfur Added: yes
Mash Fermentation: Semi Carbonic fermentation | Stems: 100 %
| stainless steel tank | 1000 L | 7 day(s)
| 25 %
squashed | Stems: 100 % | stainless steel
tank | 1000 L | 7 day(s) | 75 %
Press: pneumatic
Fermentation Process: manual punch down | 1 x day
Fermentation: spontaneous
barrel | 225 L | used barrel | 3 month(s)
Filter: unfiltered
Maturing: barrique | 225 L | used barrel | 22
month(s)

Time on the Full 22 month(s)
Yeast:
Bottling: natural cork | Aug. 4, 2023 | 544 bottles
| Lot Number: L0421

Data

Wine Type: Still wine | red | dry
Alcohol: 13 %
Acid: 6.4 g/l
Total Sulfur: < 1 mg
PH Value: 3.38
Total Sulfur: < 5 mg
Allergens: sulfites