



RauSchnitt Weine

Freizeit Blaufränkisch 2021

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



Freizeit
Blaufränkisch
2021

Weather / Climate

Vintage description:

The 2021 vintage was warm overall, with well-balanced rainfall. After a mild and relatively dry winter, cooler spring temperatures delayed budbreak slightly. Significant rain arrived only in May, causing some challenges during flowering. March and June were particularly dry, followed by the first heatwave in early summer. July and August brought some relief with moderate rainfall before stable, sunny weather returned for the harvest from mid to late September. Warm conditions persisted until year's end - a vintage producing ripe, harmonious wines with clear fruit expression.

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 manual punch down | 1 x day
Process:
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