



RauSchnitt Weine

Freizeit Blaufränkisch 2022

Origin: Austria, Burgenland
Quality grade: Landwein
Site Type: hilly land
Varietal: Blaufränkisch | 37 years | single guyot
Geographical
Orientation: south east
Soil: slate



Freizeit
Blaufränkisch
2022

Weather / Climate

Vintage description:

2022 was an extremely dry and warm year. In 2022, we experienced a significant precipitation deficit. The winter was relatively warm with little precipitation, which led to a slight cooling in spring. But from June to August, we were plagued by one heatwave after another, with temperatures reaching almost 37 degrees. Temperatures normalized somewhat in September, but the drought remained. During the harvest from the beginning to the middle of September, we had mostly dry and very sunny weather. It remained very dry again until the end of the year.

Cellar

Harvest: handpicked | September 10
Grape Sorting: manual
Malolactic yes
Fermentation: yes
Sulfur Added: yes
Mash Fermentation: Semi Carbonic fermentation | Stems: 100 %
| stainless steel tank | 1000 L | 7 day(s)
| 50 %
squashed | Stems: 100 % | stainless steel
tank | 1000 L | 7 day(s) | 25 %
complete destemming | Stems: 0 % |
stainless steel tank | 1000 L | 7 | 25 %
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)

Bottling: natural cork | Aug. 9, 2024 | 270 bottles
SO2 added: 15 mg

Data

Wine Type: Still wine | red | dry

Alcohol: 13.5 %

Acid: 5.9 g/l

Residual Sugar: < 1 g/l

PH Value: 3.41

Allergens: sulfites