



RauSchnitt Weine

# Freizeit Blaufränkisch 2022

Landwein

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



Freizeit  
Blaufränkisch  
2022

## Weather / Climate

**Climate:** pannonic

### Vintage description:

The 2022 vintage was defined by extreme heat and prolonged drought. After a mild, dry winter and a brief cool spell in spring, summer brought relentless heat waves with temperatures reaching nearly 37 °C. From June to August, rainfall was scarce and soils remained parched. September saw slightly cooler but still dry conditions, allowing for an early harvest under perfect, sunny skies. The year ended as it began - exceptionally dry - resulting in concentrated, ripe grapes and wines of remarkable depth and structure.

## Cellar

**Harvest:** handpicked | September 10  
**Grape Sorting:** manual  
**Malolactic** yes  
**Fermentation:**  
**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