



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 south east
Orientation:
Soil: slate



Freizeit
Blaufränkisch
2022

Weather / Climate

Climate: pannonic
Rainfall 2022: 220 hours
Sunshine 2022: 2150 hours

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 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)
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