

ROSI SCHUSTER

BURGENLAND

MÜLLENDORF RIED SANTEN BLAUFRÄNKISCH 2022



Origin: Austria, Burgenland
Site: Müllendorf
Site Type: hillside
Varietal: Blaufränkisch 100 % | 40 - 49 years
6800 plants/ha | 2000 liter/ha
Geographical Orientation: south east
Sea Level: 280 - 300 m
Soil: chalk

WEATHER / CLIMATE

Climate: pannonic

CELLAR

Fermentation: spontaneous
Malolactic Fermentation: yes
Sulfur Added: yes
Mash Fermentation: Blaufränkisch | destemmed and squashed | fermentation vat | used barrel
Fermentation Process: manual punch down
Filter: unfiltered
Maturing: 100 % | large wooden barrel | 500 L | more than 2 years | 22 month(s) | Blaufränkisch
Bottling: DIAM

DATA

Wine Type: Still wine | red | dry
Alcohol: 13.5 %
Acid: 6.5 g/l
Residual Sugar: 1 g/l
Allergens: sulfites
Drinking Temperature: 15 - 18 °C
Aging Potential: high
Optimum Drinking Year: 2026 - 2045