

2022

Nr. 18 - Blaufränkisch Amarone

Wein aus Österreich
Organic Farming



Terroir

Sankt Georgen – Limestone with mica schist – soft pruning – organic compost

Cellar

selected handpicking – dried on mats of straw for 60 days – spontaneous fermentation for 30 days – ageing in oak cask for 27 months – limited production of 350 bottles

Profile and Characteristics

intense sourcherry – black berries – fruity sweetness - full bodied – fine tannins – elegant acidity

Varietal
Blaufränkisch

Flavor
dry

Alcohol
16 %

Residual Sugar
1 g/l

Acid
6.9 g/l

WINE: 18	
LOT: MMXXII	
NUMBER: 001/350	
VARIETY	Wine made from naturally dried grapes
DENOLOGY	selected bunches, dried on straw mats for 60 days
DENOLOGY 2	long and slow wild fermentation, 30 days on skins
AGEING	27 months
TOTAL ACIDITY	6.9 g/L
RES. SUGAR	1.0 g/L