

2022

# 2022 Nr. 18 - Blaufränkisch Amarone 2022

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

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

