



BLAUFRÄNKISCH 2023

Origin:	Austria
Quality grade:	Demeter-Wein aus Österreich
Varietal:	Blaufränkisch 100 % 18 - 38 years 3500 - 5000 plants/ha 3400 - 4500 liter/ha
Sea Level:	180 - 200 m
Soil:	calcareous loam limestone



WEATHER / CLIMATE

Climate:	pannonic
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CELLAR

Harvest:	handpicked
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mazeration:	squashed 3 day(s) with stems: yes
Mash Fermentation:	squashed steel tank 8 - 12 day(s) temperature control: yes 24 - 26 °C
Fermentation Process:	manual punch down 1 x day Duration: 3 days
Filter:	unfiltered
Maturing:	80 % steel tank 8 month(s) 20 % oak barrel 500 L used barrel 8 month(s)
Bottling:	natural cork SO2 added: 10 mg



DATA

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	5 g/l
Certificates:	organic, Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	5 years
Optimum Drinking Year:	2026 - 2028



PRODUCT CODES

EAN:	9120039624211
EAN / carton 6:	9120039625218