



BLAUFRÄNKISCH 2023

Demeter-Wein aus Österreich

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

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