



RauSchnitt Weine

Freizeit Blaufränkisch 2023

Origin: Austria, Burgenland
Quality grade: Landwein
Site Type: hilly land
Varietal: Blaufränkisch | 38 years | single guyot
Geographical
Orientation: south east
Soil: slate



Freizeit
Blaufränkisch
2023

Weather / Climate

Vintage description:

The 2023 vintage was characterized by warmth and abundant rainfall. Temperatures remained above average throughout the year, yet without extreme heat peaks - the maximum reached around 34 °C. Heavy rain in spring, August, and late autumn helped to replenish Lake Neusiedl. Despite the warmth, the wet conditions slowed ripening, leading to a harvest from mid to late September. Even after picking, the weather stayed mild and rainy - a vintage combining ripeness with refreshing balance.

Cellar

Harvest: handpicked | September 21
Grape Sorting: manual
Malolactic yes
Fermentation:
Sulfur Added: yes
Mash Fermentation: Semi Carbonic fermentation | Stems: 100 %
| fermentation vat | 500 L | 7 day(s) | 5 %
complete destemming | Stems: 0 % |
fermentation vat | 500 L | 7 | 90 %
Carbonic fermentation | Stems: 0 % |
fermentation vat | 500 L | 7 | 5 %
Press: hydraulic
Fermentation manual punch down | 1 x day
Process:
Fermentation: spontaneous
barrel | 225 L | used barrel | 3 month(s)
Filter: unfiltered

Maturing: barrique | 225 L | used barrel | 22
month(s)
Bottling: natural cork | Aug. 16, 2025 | 277
bottles
SO2 added: 15 mg
natural cork | Aug. 16, 2025 | 6 x 1.5 L
SO2 added: 15 mg

Data

Wine Type: Still wine | red | dry
Alcohol: 13.5 %
Acid: 5.5 g/l
PH Value: 3.55
Residual Sugar: < 1 g/l
Free Sulfur: <= 15 mg
Allergens: sulfites