



RauSchnitt Weine

## Freizeit Blaufränkisch 2023

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