

ROSI SCHUSTER

BURGENLAND

SANKT MARGARETHEN DORFKULTUR 2023

Origin: Austria, Leithaberg
Quality grade: Österreichischer Qualitätswein
Site: Vineyard Selection
Site Type: hillside
Varietal: Blaufränkisch 100 %
Soil: sand
lime



CELLAR

Harvest: handpicked
Malolactic Fermentation: yes
Mash Fermentation: complete destemming | Stems: 0 % | open fermentation
vat
Fermentation: spontaneous
large wooden barrel
Filter: unfiltered
Maturing: large wooden barrel | used barrel
Bottling: natural cork



DATA

Wine Type: Still wine | red | dry
Alcohol: 13.5 %
Acid: 5.4 g/l
Residual Sugar: 1.2 g/l
Drinking Temperature: 16 - 18 °C
Aging Potential: 20 years
Optimum Drinking Year: 2026 - 2036