

ROSI SCHUSTER

BURGENLAND

SANKT MARGARETHEN RIED HINKENTHAL BLAUFRÄNKISCH 2023

Origin: Austria, Burgenland
Quality grade: Österreichischer Qualitätswein
Site: Hinkenthal, Lamer
Site Type: hilly land
Varietal: Blaufränkisch 100 % | 52 - 72 years
5500 - 6000 plants/ha | 2000 liter/ha
Geographical Orientation: south east
Sea Level: 160 - 180 m
Soil: sand
lime



WEATHER / CLIMATE

Climate: pannonic

CELLAR

Harvest: handpicked
Fermentation: spontaneous
Malolactic Fermentation: yes
Sulfur Added: wine
Mash Fermentation: complete destemming | Stems: 0 % | open fermentation
vat | 3 week(s)
Maturing: large wooden barrel | used barrel | 20 month(s)
Bottling: DIAM
Deacidification: no
Acidification: no

DATA

Wine Type: Still wine | red | dry
Alcohol: 13.5 %
Acid: 5.3 g/l
Residual Sugar: 1.2 g/l
Allergens: sulfites
Drinking Temperature: 15 - 17 °C
Aging Potential: high (15 years)
Optimum Drinking Year: 2025 - 2037