

weninger



Kalkofen

Surrounded by eighteenth-century mulberry trees, this south-facing site lies at an elevation of 340 meters above sea level. It is located in Ritzing, making it the most westerly vineyard of Central Burgenland. Climatically it is our coolest site; the soil and the southern orientation, however, provide warmth. In former times quicklime was produced here, which accounts for the high pH level in the soil.

A wine that challenges the palate - invigorating and youthful. A hint of bright berry fruit. The tannins of this Blaufränkisch become more delicate. They intermingle with the acidity and in this way produce a vibrating, almost electrifying finish. This combination is grippy on the palate and reminiscent of chalk dust.



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Vintage	2015
Variety	Blaufränkisch
Alcohol	14%
Allergens	contains sulphites / vegan
Origin	Horitschon / Mittelburgenland
Climate	Pannonian with illyrian influences
Vineyard	Kalkofen
Soil	chalky warm soil, southern aspect
Age of vines	7-13 years
Altitude above sea level	342 meter
Cultivation method	organic, biodynamic according to Respekt, certified by Lacon AT- BIO-402
Clone & rootstock	diverse
Training system	Guyot
Density	3500 vines / ha
Crop	35 hl / ha
Harvest	selective hand harvest / Oktober 9, 2015
Fermentation	spontaneous / 14 days in wooden fermenters
Ageing	20 months in 500 liter wooden barrels / natural malolactic fermentation
Acidity	6.4 g/l
Residual sugar	1.0 g/l
Sulphur total	15 mg/l
Bottling	2600 bottles / July 2017 / own bottling plant
Drinking temperature	17° - 18°C

