

weninger



Saybritz

In Greaunt Emma Schürmann's little vineyard - beautiful site on Eisenberg - Blaufränkisch grapes have grown for 50 years on a blue and green slate substratum beneath heavily calcareous clayey loamy soil. What the land and its people bring forth on this steep southern slope has awakened the desire in us to tap these resources too. The rocky subsoil allows good drainage. This results in freshness and bright fruit; the clay in the topsoil imparts a delicate sweetness and body. The view from the steep site adds lightness to the wine. An elegant Blaufränkisch with plenty of finesse.



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Vintage	2015
Variety	Blaufränkisch
Alcohol	12.5%
Allergens	contains sulphites / vegan
Origin	Eisenberg / Südburgenland
Climate	Illyrian
Vineyard	Saybritz
Soil	clay loess soil rich in lime, including blue-green slate soil
Age of vines	47 years
Altitude above sea level	342 meter
Clone & rootstock	diverse
Training system	Guyot
Density	6000 vines / ha
Crop	40 hl / ha
Harvest	selective hand harvest / October 2015
Fermentation	spontaneous / 9 days maceration
Ageing	20 months in 500 liter wooden barrels / natural malolactic fermentation
Acidity	5.9 g/l
Residual sugar	1.0 g/l
Sulphur total	62 mg/l
Bottling	2000 bottles / January 2017 / own bottling plant
Drinking temperature	17° - 18°C

